

The Abbey of Talloires, has over a thousand years of history,
and a thousand stories to tell...

Which story to retell first?

One thousand years ago, there was a king who commissioned this beautiful abbey in honour of the love he had for his queen?

Or the one of the famous American writer, Mark Twain, who was lost for words to describe the beauty of this place?

Paul Cézanne, whom even in sickness, found inspiration to paint his magnificent “Lake Annecy” whilst staying at the Abbey.

Did you know, the famous French film actor, Jean Reno fell in love with this site and became its shareholder...?

Our Head Chef, **Yohei Hosaka**, writes his story by transfusing his most beautiful memories through his cooking, a little thought from each place he had visited all along his long professional journey.

For our Pastry Chef **Isabelle Mottier** this profession was evident since he was a kid. Rigor, structure and taste are elegantly transcribed on his plates.

Charly, our Head Sommelier, has been sharing for years, his passion for the wine and the little stories bound to each bottle of our historical wine cellar.

There are always others but, we prefer the stories of our everyday guests:
Welcome to the Abbey to write yours!

Mrs. Isabelle Chauvris
General Manager



MENU

LES RACINES DE NOS TERROIRS*

69 EUROS

Trout from Ain region in gravlax

Tangerine dressing, radish red meat

Roasted duck breast from the Dombes

Smoked mousseline, blueberry, corn

Cheeses from our region (supplement of 12€)

Matured by Alain Michel and Pochat

The “Poco a Poco” chocolate

Cocoa mucilage

MENU

L'INSPIRATION VÉGÉTALE*

69 EUROS

« Sous-bois » mushrooms fricassee

Aioli, hazelnut

Roasted sweet potato

Pistachio puree, Burgundy truffle

Cheeses from our region (supplement of 12€)

Matured by Alain Michel and Pochat

The ravioli

Pear from Savoie, verjus and olive oil

MENU COULEURS DE CÉZANNE

118 EUROS

Compose your menu in 6 impressions
according to your inspirations**

Scallop carpaccio

“Sauce vierge” in our way, scallop fringe foam

OR

Annecy lake gravlax fera

Lacto-fermented grapes, smoked yogurt, marigold

Pike-perch quenelle

Lake Annecy ecrevisse, spiced sesame oil

OR

Pan-fried foie gras

Brown shrimp stock, yuzu kosho

“The Grolle” revisited by the Abbey

Ain artic char fillet

Creamy sour cabbage with Yamato soya

OR

Roasted duck breast from the Dombes

Smoked mousseline, blueberry, corn

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The “Poco a Poco” chocolate

Cocoa mucilage

OR

The pumpkin

Chestnut, tangerine

OR

The pear from Savoie

Poached with Sarawak pepper, verjus and vanilla

**Kindly select two starters, one main and one dessert

VAT 10% - Service included

MENU EXCELLENCE***

149 EUROS

Let our chefs Yohei Hosaka and Isabelle Mottier exhilarated and surprised you by the flavors of their cuisine

Scallop carpaccio

“Sauce vierge” in our way, scallop fringe foam

Annecy lake gravlax fera

Lacto-fermented grapes, smoked yogurt, marigold

Pike-perch quenelle

Lake Annecy ecrevisse, spiced sesame oil

Ain artic char fillet

Creamy sour cabbage with Yamato soya

The Grolle revisited by the Abbey

Matured beef fillet

Smoked beetroot puree, “sous-bois” mushrooms

OR

Butcher’s choice cut from our market

Seasonal garnish

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The pear from Savoie

Poached with Sarawak pepper, verjus and vanilla

The pumpkin

Chestnut, tangerine

***This menu is only served for the entire table and can be ordered until 1pm for lunch and 8:30 pm for dinner

VAT 10% - Service included

Our sommeliers can recommend you a wine pairing	
Service in 7 glasses	90€
Service in 5 glasses	60€

Non-Alcoholic Pairing	
Service in 7 glasses	60€
Service in 5 glasses	40€

THE APERITIFS*

Terroir sweet wine glass	14€
Terroir white or red wine glass	11€
Champagne Brut glass	20€
Champagne Rosé glass	20€

COFFEE, TEA & INFUSION

Espresso coffee « Perle Noire »	4€
Arabica - suave and scented, balanced and subtle	
Tea or infusion	6€

MINERAL WATER

Thonon	75 cl	7€
Châteldon	75 cl	8€

THE DIGESTIFS*



Pastis, Distillerie Saint-Esprit	4 cl	7.5€
Liqueur Bio, Granier	4 cl	14€
Gin, Distillerie Saint-Esprit	4 cl	14€
Malt Fleur de Bière, Distillerie St-Esprit	4 cl	16€
Eau de Vie de Poire, Distillerie St-Esprit	4 cl	22€

* Please ask our Sommelier for the wine menu

INFORMATION ABOUT OURS PRODUCT

OUR DISHES

All our dishes are prepared in house according to our recipes from high quality products selected with care.

The Abbey of Talloires has for many years held the title of « Maître Restaurateur » which is attributed only to the restaurants that are practicing homemade cuisine by confirmed professionals.

OUR MEATS

All our dishes on this menu, based or proposed with beef and poultry are guaranteed exclusively of French origin.

OUR GARDEN

The legacy of the monks, the Abbey herb garden is still cultivated with love and a lot of care and produces – according to the seasons – all the herbs for our menu dishes

ALLERGIES

A list of allergens present in our menus is available upon request at the restaurant entrance.

ACKNOWLEDGEMENTS

TO OUR PRODUCERS

THE MEATS

Alp'viandes
JA Gastronomie Savoie Mont-Blanc

THE FISHES

Terrazur
Our fisherman, Florent Capretti at Saint-Jorioz

THE FRUITS & VEGETABLES

From the local markets
Fraise & Basilic at Faverges
Côté Frais

THE CHEESES

The lake creamery Alain MICHEL
The creamery POCHAT

THE BREAD

Bakery « Pan et Gâto » of Mickaël RISPE at Annecy-le-Vieux

HAUTE-SAVOIE ARTISANAL SALTING

Maison BAUD in Villaz

Our restaurant is accessible to people with reduced mobility
Means of payment accepted: cash, Visa, Mastercard, American Express