

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 **Nathan Pannetier** 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\*

79 EUROS

**Trout from Ain region in gravlax**

Zucchini, sesame and raspberry condiment

**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\*

79 EUROS

**Cherry tomato “bonbon”**

Kiwi, melissa from our garden

**Roasted eggplant in miso**

Cresson pesto, quinoa

**Cheeses from our region (supplement of 12€)**

Matured by Alain Michel and Pochat

**The fig**

Crispy puff pastry, balsamic vinegar sauce

# MENU COULEURS DE CÉZANNE

118 EUROS

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

## **Oyster with tomato**

Caviar lemon, dill

OR

## **Annecy lake marinated fera**

Smoked yogurt, fig vinaigrette

## **Pike-perch quenelle**

Lake Annecy ecrevisse, spiced sesame oil

OR

## **Red mullet fillet**

Fish bone jus, confited fennel, pineapple sage, common rue

## **“The Grolle” revisited by the Abbey**

## **Meagre fillet**

“marinière à l’oignon”, smoked eel, seashells

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 bell pepper**

Raspberry, « Petit Suisse » yogurt

OR

## **The fig**

Rosted, fig leave from our garden, toasted brioche

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

# MENU EXCELLENCE\*\*\*

149 EUROS

Let our chefs Yohei Hosaka and Nathan Pannetier exhilarated and surprised you by the flavors of their cuisine

## **Oyster with tomato**

Caviar lemon, dill

## **Anney lake marinated fera**

Smoked yogurt, fig vinaigrette

## **Pike-perch quenelle**

Lake Anney ecrevisse, spiced sesame oil

## **Artic char slow cooked**

Swiss chard, watercress, caviar

## **The Grolle revisited by the Abbey**

## **Matured beef fillet**

Smoked beetroot purée, chanterelle pickles, summer truffle

## **Cheeses from our region**

Matured by Alain Michel and Pochat

## **Pre-dessert**

## **The bell pepper**

Raspberry, « Petit Suisse » yogurt

## **The fig**

Rosted, fig leave from our garden, toasted brioche

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

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