



AUX
JARDINS DES
DELICES

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

With which one to start ?

The one of the king who built this beautiful abbey for love of his queen one thousand years ago?

The one of the famous American writer, Mark Twain, who lost his words to describe the beauty of this place?

The one of Paul Cézanne, when sick, found his inspiration here to paint his magnificent "Lake Annecy"?

The one of the famous French film actor Jean Reno who fell in love with this site to become its shareholder...?

Our Head Chef, **Christophe Le Digol**, writes his story by transmitting his most beautiful memories through his cooking, a little bit of each place he had visited all along his long professional journey.

The Pastry Chef **Jaufréy Stienne**, for his part, transcribes in his creations the quotation of Guy de Maupassant:

« Of all the passions, the really respectable one for me seems to be la gourmandise ».

Charly, our Head Wine Waiter, 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 others, but we prefer the stories of our every day guests:

Welcome to the Abbey to write yours!

Mrs Dunja Studen Kirchner
General Manager

MENUS

MENU INSPIRATION

49 EUROS

Whitefish from Annecy Lake, half-cooked

Broth with fennel and licorice

Braised veal knuckle

Carrots declined in different ways, jus perfumed with Amaretto

Paris-Brest with pistachio

Raspberry sorbet

MENU COUNTRY ROOTS

79 EUROS

Scallop and combawa marinated oyster

Watercress cream

Slow-cooked codfish

Brown butter with cappers and peanuts, chervil root

Roasted « Miéral » duckling

Stuffed cabbage, jus perfumed with gentian and licorice

The Savoie cheeses

Ripened by Alain Michel and Lionel Pochat

Citrus fruits perfumed with saffron

Grapefruit sorbet

MENU

COLORS OF CEZANNE

99 EUROS

(Menu served for dinner only, and for the whole table)

Crawfish from our lakes, marinated in sweet spices

Cauliflower cream and trout eggs

Roasted French duck foie gras

Orange and Timut pepper

Whitefish from Annecy Lake in bread crust

Celeriac and lemon, meat jus with juniper

Young farm hen « Miéral » from Bresse

Winter vegetables, foie gras sauce

Cheeses from Savoie

Ripened by Alain Michel and Lionel Pochat

Chocolate fritters

Beetroot and muled wine flavor

Apple from Savoie smoked with hey

Soft cheeses from our farms

A LA CARTE

STARTERS

Crawfish from our lakes, marinated in sweet spices Cauliflower cream and trout eggs	31 €
Scallop and combawa marinated oyster Watercress cream	28 €
Roasted French duck foie gras Orange and Timut pepper	26 €
Poached egg with beaufort cream Emulsion of Paris mushroom from Savoie and nuts from Grenoble	19 €
Small raviolis with two celeriac Poached in a truffled beef broth	25 €

LAKE & SEA

Slow-cooked codfish Brown butter with cappers and peanuts, chervil root	36 €
Steamed line-fished sole fish, shellfish and fennel Butter sauce with ginger	45 €
Whitefish from Annecy Lake in bread crust Celeriac and lemon, meat jus with juniper	31 €
Pikeperch and crawfish Winter roots, onion broth with anise star	34 €

EARTH

Young farm hen « Miéral » from Bresse Winter vegetables, foie gras sauce	36 €
Milk-fed veal sweetbread in a stew Salsify declined in many ways, veal jus	45 €
Fillet of Charolais beef, lightly smoked Mondeuse wine sauce, caramelized onions and potatoes	45 €
Roasted « Miéral » duckling Stuffed cabbage, jus perfumed with gentian and licorice	34 €

THE CHEESE CELLAR

Cheeses from Savoie By Alain Michel and Lionel Pochat	17 €
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DESSERTS

Citrus fruits perfumed with saffron Grapefruit sorbet	16 €
Chocolate fritters Beetroot and muled wine flavor	16 €
Apple from Savoie smoked with hey Soft cheeses from our farms	16 €
Famous soufflé from Abbaye Flavors from here and there	18 €

PRE-DINNER DRINKS

APERITIFS

Glass of Vin Moelleux (sweet wine)	14 €
Glass of white or red wine from Savoie	7 €
Glass of white or red wine Sommelier's choice	10 €
Glass of Champagne Brut	16 €
Glass of Champagne Rosé	18 €
Porto 2000 Vintage Smith Woodhouse	15 €

*Ask our Wine waiter for a larger choice

COFFEE

TEAS AND INFUSIONS

Café Espresso Super Crema	4 €
Arabica - smooth and perfumed, balanced and subtle flavour	
Choice of Teas and Infusions	6 €
Teas and infusions (sage, peppermint, lemon verbena, melissa and camomile, fresh or dried from our garden depending on the season)	

MINERAL

WATERS

Badoit – Evian 70 cl	6 €
Orezza 1 L	7 €
Orezza 50 cl	5 €

AFTER-DINNER DRINKS

DIGESTIFS

*Ask our Wine waiter for a bar list

INFORMATION ABOUT OUR PRODUCTS

DISHES

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

Abbaye de Talloires has had for many years the title of «Maître Restaurateur» which is attributed only to the restaurants that are practicing home made cuisine by confirmed professionals.

MEATS

All the dishes of this menu, based or proposed with beef or veal are guaranteed of European Union origin exclusively.

OUR HERB GARDEN

Our herb garden, heritage of the monks, is still cultivated with love and a lot of care and produces – according to the seasons – part of the vegetables for our kitchen and all the herbs for the dishes of our menus as well as the delicious herbal tea of the Abbaye.

Do not hesitate to visit it!

ALLERGIES

All of our plates can contain **gluten, traces of peanut and lactose**.

Here is the list of the 12 substances that must be indicated, even if they appear in small quantity :

Cereals containing gluten : wheat, rye, spelt, kamut and products made from cereals.

Crustacean and products made from crustacean.

Eggs and products made from egg.

Fishes and products made from fish.

Peanut and products made from peanut.

Milk and products made from milk.

Soya and products made from soya.

Nuts : almond, hazelnut, cashew nut, pecan nut, Brazil nut, pistachio, macadamia nut and products made from these fruits.

Celery and products made from celery.

Mustard and products made from mustard.

Sesame seeds and products made from sesame seeds (Gomasio : grilled sesame and fleur de sel)

Sulphure dioxide and sulfites in concentration higher than 10mg/kg ou mg/l indicated in SO₂. Present in **wines, mustard, Lupin** and **shellfishes**.

THANK TO OUR PRODUCERS

The fish from Lake Geneva

Pike : Pêcheurie Perthuiset in Meillerie - 74500

Crayfish : Gilles Collet Pêcheurs in Anthy sur Léman - 74140

Whitefish : Raphaël Jordan in Margencel - 74200

Sea fish and shellfish from Annecy Marée

The meat

Veal and meats from our region, rabbit, Beef from Aubrac, Pyrenean lamb, and poultry : L'européain in Bourg en Bresse - 01007

Milk-fed lamb : Tradivolailles - Sougères

The fruits and vegetables

Local markets

Le safran de Salagine de Dominique Griot in Bloye - 74150

Fresh eggs

Rosay farm in Bellegarde sur Combe - 73

The cheese

Cheesemonger Schmidhauser, Alex - 74290

The bread

Boulangerie artisanale « Pan et Gâto » : Michael Rispe in Annecy- le-Vieux 74940



**ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS**