

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*

69 EUROS

White Asparagus

Mackerel, wild garlic mousseline

Tenderloin of veal

Romanesco cabbage, broccoli, sorrel

Cheeses from our region (supplement of 12€)

Matured by Alain Michel and Pochat

The chocolate shell

Raw cocoa bean, 80% chocolate

MENU

L'INSPIRATION VÉGÉTALE*

69 EUROS

Cabbage cooked and raw

Fir tree honey

Green asparagus

Broad bean, cresson nettle pesto, quinoa, hazelnut

Cheeses from our region (supplement of 12€)

Matured by Alain Michel and Pochat

The ravioli

Ganny Smith, almond and cider sorbet

MENU COULEURS DE CÉZANNE

118 EUROS

Compose your menu in 6 impressions
according to your inspirations*

Oyster with Granny Smith

Red shiso, dashi, caviar lemon

OR

Annecy lake marinated fera

Cucumber, herbs dashi

Langoustine

Carott, geranium, celery

OR

Green asparagus and morel in cream

Dried egg

“The Grolle” revisited by the Abbey

Yellow pollack

Leak, yuzu kosho, whelk stock, wild garlic

OR

Tenderloin of veal

Romanesco cabbage, broccoli, sorrel

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The chocolate shell

Raw cocoa bean, 80% chocolate

OR

The apple Savoie

Rosted in caramel, cider, tangy juice

OR

The green asparagus

Poached with vanilla, lemongrass, crunchy meringue

*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 Granny Smith

Caviar, red shiso, dashi, caviar lemon

Anney lake marinated fera

Cucumber, herbs dashi

Langoustine

Carott, geranium, celery

Artic char slow cooked

Swiss chard, watercress, caviar

The Grolle revisited by the Abbey

Pigeon

Smoked beetroot purée, liquorice jus

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The green asparagus

Poached with vanilla, lemongrass, crunchy meringue

The apple Savoie

Rosted in caramel, cider, tangy juice

*This menu is only served for the entire table and can be ordered until 1:00pm for lunch and at 8:30 pm for dinner

VAT 10% - Service included

Our sommeliers can recommend you a wine pairing	
Menu Excellence – 7 services	90€
Menu Couleurs de Cézanne – 5 services	60€

Non Alcoholic Pairing	
Menu Excellence – 7 services	60€
Menu Couleurs de Cézanne – 5 services	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, game 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

All of our dishes can contain **gluten**, traces of **peanuts** and **lactose**.

The following is a list of the 14 substances that must be indicated, even if they appear in trace amount:

Cereals containing gluten: wheat, rye, spelt, kamut, and products 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, pecan, Brazil, pistachio, macadamia nuts 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 (Gomasio : grilled sesame et fleur de sel).

Sulphured dioxide and **sulphites** in concentration higher than 10mg/kg or mg/l indicated in SO₂. Present in **wine, mustard, lupin** and **shellfishes**.

ACKNOWLEDGEMENTS

TO OUR PRODUCERS

THE MEATS

Alp'viandes

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