

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*

79 EUROS

Trout from Ain region in gravlax

Ume plum and blueberry condiment

Yellow chicken prepared in two ways

Smoked and lacto-fermented carrot, sorrel pesto, juniper berry jus

Cheeses from our region (supplement of 18€)

Matured by Alain Michel and Pochat

The chocolate and pine nut

Chocolate tartlet, coco nib cremeux, pine nut ice cream,
cocoa nib and pine nut praline

MENU

L'INSPIRATION VÉGÉTALE*

79 EUROS

Belgian endive in warm-cold variation

Pear, mandarin

Seasonal roasted vegetables

Wild garlic, green curry sauce

Cheeses from our region (supplement of 18€)

Matured by Alain Michel and Pochat

Pear and chestnut harmony

Tonka bean emulsion, pear sorbet and compote, chestnut tile and cream

*Those menus are fixed and cannot be modified

MENU LES COULEURS DE CÉZANNE

118 EUROS

Compose your menu in 7 impressions
according to your inspirations**

Lake Annecy fera gravlax

Fennel, apple and watercress

OR

Scallop and white asparagus in tow interpretations

Cream of its coral

Lake Annecy crayfish ravioli

Morel, celery

OR

Ain trout and pan-seared duck foie gras

Miso, verjus cream

“The Grolle” revisited by the Abbey

Slow-cooked arctic char from Iserre

Swiss chard kimchi, confit shallot, fish-bone jus

OR

Yellow chicken prepared in two ways

Smoked and lacto-fermented carrot, sorrel pesto, juniper berry jus

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

Citrus variation

Mandarins sauce, marigold and fresh cream ice cream, whipped cream cheese, yuzu and finger lime, kumquat and calamansi

OR

The chocolate and pine nut

Chocolate tartlet, coco nib cremeux, pine nut ice cream, cocoa nib and pine nut praline

OR

The parsnip and sobacha

Parsnip puree and its ice cream, sobacha emulsion, miso infused caramel sauce, buckwheat biscuit

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

VAT 10% - Service included

DEGUSTATION MENU EXCELLENCE***

149 EUROS

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

Scallop and white asparagus in tow interpretations

Cream of its coral

Lake Annecy fera gravlax

Fennel, apple and watercress

Lake Annecy crayfish ravioli

Morel, celery

Slow-cooked arctic char from Isere

Swiss chard kimchi, confit shallot, fish-bone jus

The Grolle revisited by the Abbey

Matured beef fillet

Seasonal vegetables from our producer, grilled vegetables condiment, sage jus, wild garlic pesto

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

Citrus variation

Mandarins sauce, marigold and fresh cream ice cream, whipped cream cheese, yuzu and finger lime, kumquat and calamansi

OR

The chocolate and pine nut

Chocolate tartlet, coco nib cremeux, pine nut ice cream, cocoa nib and pine nut praline

OR

The parsnip and sobacha

Parsnip puree and its ice cream, sobacha emulsion, miso infused caramel sauce, buckwheat biscuit

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

VAT 10% - Service included

À LA CARTE

TO BEGIN

Lake Annecy fera gravlax	32€
Fennel, apple and watercress	
Scallop and white asparagus in tow interpretations	38€
Cream of its coral	
Ain trout and pan-seared duck foie gras	35€
Miso, verjus cream	
Belgian endive in warm-cold variation	27€
Pear, mandarin	

LAND & SEA

Slow-cooked arctic char from Isere	44€
Swiss chard kimchi, confit shallot, fish-bone jus	
Yellow chicken prepared in two ways	48€
Smoked and lacto-fermented carrot, sorrel pesto, juniper berry jus	
Matured beef fillet	61€
Seasonal vegetables from our producer, grilled vegetables condiment, sage jus, wild garlic pesto	
Seasonal roasted vegetables	38€
Wild garlic, green curry sauce	

CHEESE CELLAR

Cheeses from our region	23€
Matured by Alain Michel and Pochat	

DESSERT

Citrus variation	19€
Mandarins sauce, marigold and fresh cream ice cream, whipped cream cheese, yuzu and finger lime, kumquat and calamansi	
The chocolate and pine nut	19€
Chocolate tartlet, coco nib cremeux, pine nut ice cream, cocoa nib and pine nut praline	
Pear and chestnut harmony	19€
Tonka bean emulsion, pear sorbet and compote, chestnut tile and cream	
The parsnip and sobacha	19€
Parsnip puree and its ice cream, sobacha emulsion, miso infused caramel sauce, buckwheat biscuit	

Our sommeliers can recommend you a wine pairing

Service in 7 glasses	90€
Service in 5 glasses	65€

Non-Alcoholic Pairing

Service in 7 glasses	60€
Service in 5 glasses	40€

THE APERITIFS*

Terroir sweet wine glass	15€
Terroir white or red wine glass	12€
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€
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MINERAL WATER

Thonon	75 cl	8€
Châteldon	75 cl	9€

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, pork 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

Our fisherman, Florent Capretti at Saint-Jorioz

La Ferme Intégrale

Terrazur

THE FRUITS & VEGETABLES

From the local markets

Les champs des possibles

Côté Frais

THE CHEESES

The lake creamery Alain MICHEL

The creamery POCHAT

THE BREAD

Bakery « Pan et Gâto » 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

OENOLOGY CLASS

OUR HISTORICAL WINE CELLAR

Revealing the oenological heritage of all regions of France and its renowned wines, the historic cellar of the Abbaye de Talloires conceals unsuspected treasures. Under the guidance of Charly, the alchemist sommelier, historian and geographer of wine terroirs, select a wine: Grand Cru or small producer, for all budgets.... You have the choice.

The two Savoies region is naturally in the spotlight with more than 80 references!

Come and discover our menu voted "Meilleure carte de vin de France" for gourmet restaurants in 2017.

Private oenological course including a tasting of 5 different wines selected by our Master Sommelier Charly, accompanied by an assortment of regional products (cold cut and local cheeses)

On your theme choice (grape variety, region, discovery...)

Price up to 6 guests

420€

Fees per person more than 6 guests

70€

