

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

White asparagus

Smoked mackerel, vegetal emulsion subtly tangy

Yellow chicken prepared in two ways

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

Cheeses from our region (supplement of 18€)

Matured by Alain Michel and Pochat

The chocolate

Agastache pesto siphon with a delicate anise note, paired with biscuit and a velvety chocolate cream, finished with smooth chocolate ice cream

MENU

L'INSPIRATION VÉGÉTALE*

79 EUROS

Marinated lettuce and apple

Tomato and apple herbs condiment, subtly tangy citrus emulsion

Green asparagus and garden pea fricassée

Wild garlic vegetal XO

Cheeses from our region (supplement of 18€)

Matured by Alain Michel and Pochat

Strawberry rhubarb Pavlova

Poached and compote rhubarb, strawberry ice cream, rhubarb reduced sauce, vegetal meringue

*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**

Aged fera from lake Annecy

Strawberry blossom emulsion, vegetal and seaweed condiment

OR

Gillardeau No.3 oyster prepared by our chef

Dried beef, broad bean and grilled shallot condiment, aged red Ponzu

Lake Annecy crayfish ravioli

Morel, celery

OR

Ain trout and pan-seared duck foie gras

Miso, verjus cream

“The Grolle” revisited by the Abbey

Delicately cooked arctic char from Isere

Fennel in floral vinegar, nasturtium pesto, fish bone jus

OR

Veal tenderloin

Zucchini, smoked eggplant, fava bean and pea duxelles, geranium infused jus

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The strawberry

Crispy meringue, fresh strawberries, spruce sorbet, served with elderflower-infused strawberry sauce and its gel

OR

The chocolate

Agastache pesto siphon with a delicate anise note, paired with biscuit and a velvety chocolate cream, finished with smooth chocolate ice cream

OR

The rhubarb

Olive oil blanc manger, poached rhubarb with its granita and compote, sumac meringue, olive oil ice cream

**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

Gillardeau No.3 oyster prepared by our chef

Dried beef, broad bean and grilled shallot condiment, aged red Ponzu

Aged fera from lake Annecy

Strawberry blossom emulsion, vegetal and seaweed condiment

Lake Annecy crayfish ravioli

Morel, celery

Delicately cooked arctic char from Isere

Fennel in floral vinegar, nasturtium pesto, fish bone jus

The Grolle revisited by the Abbey

Matured beef fillet

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

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The strawberry

Crispy meringue, fresh strawberries, spruce sorbet, served with elderflower-infused strawberry sauce and its gel

OR

The chocolate

Agastache pesto siphon with a delicate anise note, paired with biscuit and a velvety chocolate cream, finished with smooth chocolate ice cream

OR

The rhubarb

Olive oil blanc-manger, poached rhubarb with its granita and compote, sumac meringue, olive oil ice cream

***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

Aged fera from lake Annecy	32€
Strawberry blossom emulsion, vegetal and seaweed condiment	
White asparagus	34€
Smoked mackerel, vegetal emulsion subtly tangy	
Gillardeau No.3 oyster prepared by our chef	38€
Dried beef, broad bean and grilled shallot condiment, aged red Ponzu	
Ain trout and pan-seared duck foie gras	35€
Miso, verjus cream	
Marinated lettuce and apple	27€
Tomato and apple herbs condiment, subtly tangy citrus emulsion	

LAND & SEA

Delicately cooked arctic char from Isere	44€
Fennel in floral vinegar, nasturtium pesto, fish bone jus	
Yellow chicken prepared in two ways	48€
Smoked and lactic -fermented carrot, sorrel pesto, juniper berry jus	
Matured beef fillet	61€
Seasonal vegetables from our producer, grilled vegetables condiment, sage jus, wild garlic pesto	
Green asparagus and garden pea fricassee	41€
Wild garlic vegetal XO	

CHEESE CELLAR

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

DESSERT

The strawberry	19€
Crispy meringue, fresh strawberries, spruce sorbet, served with elderflower-infused strawberry sauce and its gel	
The chocolate	19€
Agastache pesto siphon with a delicate anise note, paired with biscuit and a velvety chocolate cream, finished with smooth chocolate ice cream	
The rhubarb	19€
Olive oil blanc manger, poached rhubarb with its granita and compote, sumac meringue, olive oil ice cream	

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€

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 PCHAT

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€

