

The Abbey of Talloires, over 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, **Frédéric Claudel**, 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.

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 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 always others, but we prefer the stories of our every day guests:  
Welcome to the Abbey to write yours!

**Mrs. Isabelle Chauvris**  
*General Manager*



## MENU

### LES RACINES DE NOS TERROIRS

79 EUROS

**Half-cooked duck foie gras from Landes**

Quince and hazelnut, toasted brioche

**Scallop on the plancha**

Parsnip mousseline and chips with vanilla, cacao bean, radicchio sprouts

**Cheeses from Savoie region (supplement of 10€)**

Matured by Alain Michel

**The pear from Savoie**

In Amandine, goat cheese faisselle sorbet from Alain Michel,  
almond milk siphon

## MENU

### COULEURS DE CÉZANNE

109 EUROS (Menu served only for the entire table)

**Scallop carpaccio**

Beetroot millefeuille, herbs salad

**« Langue d'oiseaux »**

Prepared as a risotto, truffle and Beaufort chipping, truffled foam

**The Grolle revisited by the Abbey**

**Royal pigeon roasted**

Melting salsify, Brussels sprouts leave, chestnut, grape in Muscat wine

**Cheeses from Savoie region**

Matured by Alain Michel

**The kiwi**

Crispy meringue, Bresse cream,  
brunoise and sherbet kiwi refreshed in ginger and olive oil

# MENU

## EXCELLENCE

149 EUROS

(Menu served only for the entire table. Last order for this menu is at 01:00 pm for lunch and 8:30 pm for dinner)

### **Caviar from Aquitaine**

Mouillette, potato and haddock espuma

### **Half-cooked duck foie gras from Landes**

Quince and hazelnut, toasted brioche

### **Scallop carpaccio**

Beetroot millefeuille, herbs salad

### **« Langue d'oiseaux »**

Prepared as a risotto, truffle and Beaufort chipping, truffled foam

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

### **Royal pigeon roasted**

Melting salsify, Brussels sprouts leave, chestnut, grape in Muscat wine

or

### **Scallop on the plancha**

Parsnip mousseline and chips with vanilla, cacao bean, radicchio sprouts

### **Cheeses from Savoie region**

Matured by Alain Michel

### **Pre-dessert**

### **Dessert from « à la Carte », according to your feeling**

To choose when ordering

For any change of the dish in the menu, a supplement of 35€ will be applied within the limit of one change

VAT 10% - Service included

## LA CARTE

### TO BEGIN

<b>Scallop carpaccio</b>	<b>28€</b>
Beetroot millefeuille, herbs salad	
<b>Fried organic soft-boiled egg</b>	<b>23€</b>
Cep mushroom cooked in « verjus », shavings and emulsion	
<b>Half-cooked duck foie gras from Landes</b>	<b>27€</b>
Quince and hazelnut, toasted brioche	

### LAND & SEA

<b>Scallop on the plancha</b>	<b>41€</b>
Parsnip mousseline and chips with vanilla, cacao bean, radicchio sprouts	
<b>Royal pigeon roasted</b>	<b>47€</b>
Melting salsify, Brussels sprouts leave, chestnut, grape in Muscat wine	
<b>« Langue d'oiseaux »</b>	<b>39€</b>
Prepared as a risotto, truffle and Beaufort chipping, truffled foam	

## FLAVORS OF THE MOMENT

**Half-smoked fera tartare** 42€

Celery cream, Granny Smith, Baeri caviar

**Charolais beef fillet** 48€

In Rossini, « pomme soufflée »

**Slow-cooked lean back** 41€

Jerusalem artichoke and cep fricassee, beef consomme, smoked eel-spring onion condiment

**Lamb saddle in herbs crust** 53€

Confit shoulder pastilla, pequillos pepper and coriander, smoked jus

**G**ARNISH (a choice of one, additional +9€ each)

**Potato mousseline or black truffle fragments potato mousseline**

**Cep mushroom**

**Seasonal vegetables**

**« Langue d'oiseaux » in truffle and Beaufort**

**The Grolle revisited by the Abbey** 8€

## CHEESE CELLAR

**Cheeses from Savoie region** 21€

Matured by Alain Michel

## DESSERTS

**The kiwi** 19€

Crispy meringue, Bresse cream, brunoise and sherbet kiwi refreshed in ginger and olive oil

**The pear from Savoie** 19€

In Amandine, goat cheese faisselle sorbet from Alain Michel, almond milk siphon

**The chocolate** 19€

Pine nuts and cacao bean crunchy biscuit, 70% chocolate light mousse, bitter cacao sauce, Haute-Savoie fir tree honey ice cream

**The chestnut** 19€

In textures, halzenut old style « praliné » and yuzu gel, chestnut ice cream

## THE APERITIFS\*

	<b>Terroir sweet wine glass</b>	<b>14 €</b>
	<b>Terroir white or red wine glass</b>	<b>10 €</b>
	<b>Champagne Brut glass</b>	<b>18 €</b>
	<b>Champagne Rosé glass</b>	<b>20 €</b>

## COFFEE, TEA & INFUSION

	<b>Espresso coffee « Perle Noire »</b>	<b>4 €</b>
	Arabica - suave and scented, balanced and subtle	
	<b>Tea or infusion</b>	<b>6 €</b>

## MINERAL WATER

	<b>Badoit</b>	<b>75 cl</b>	<b>6 €</b>
	<b>Evian</b>	<b>75 cl</b>	<b>6 €</b>
	<b>Châteldon</b>	<b>75 cl</b>	<b>8 €</b>

## THE DIGESTIFS\*

	<b>Génépi</b>	<b>4 cl</b>	<b>10€</b>
	<b>Granier Organic Liquor</b>	<b>4 cl</b>	<b>14€</b>
	<b>Chartreuse Verte or Jaune</b>	<b>4 cl</b>	<b>12€</b>
	<b>Chartreuse VEP Verte or Jaune</b>	<b>4 cl</b>	<b>22€</b>

\* 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 the title of « Maître Restaurateur » which is attributed only to the restauratns that are practicing homemade cuisine by confirmed professionals.

## OUR MEATS

All our dishes on this menu, based or proposed with beef, duck or pigeon are guaranteed of French origin exclusively.

## OUR GARDEN

Legacy of the monks, the Abbey vegetables and 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 **peanut** and **lactose**.

This is the list of the 14 substances that must be indicated, even if they appear in small quantity :

**Cereals** contening 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 nut, pecan nut, Brazil nut, pistachio, macadamia nut and product 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).

**Sulphure dioxide** and **sulfites** in concentration higher than 10mg/kg or mg/l indicated in SO2.

Present in **wine**, **mustard**, **lupin** and **shellfishes**.

THANK  
TO OUR PRODUCERS

THE MEATS

Butchery METZER

THE FISHES

Annecy Marée  
Florent CAPRETTI at Saint-Jorioz  
Armara

THE FRUITS & VEGETABLES

From the local markets  
Fraise & Basilic at Faverges  
Les Vergers Saint-Eustache

THE CHEESES

The lake creamery Alain MICHEL

THE BREAD

Bakery « Pan et Gâto » of Mickaël RISPE at Annecy-le-Vieux

HAUTE-SAVOIE ARTISANAL SALTING

Maison BAUD in Villaz

Our restaurant are accessible to people with reduced mobility  
Means of payment accepted : cash, Visa, Mastercard, American Express