

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**

Melon and celery freshness, toasted brioche

**Artic char in slow cooking with ginger butter**

Artichoke mousseline, smoked tuna and razor clam condiment, iodine foam

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

Matured by Alain Michel et Lionel Pochat

**The raspberry**

Cottage cheese, crunchy meringue, verbana sorbet

## MENU

### COULEURS DE CÉZANNE

109 EUROS (Menu served only for the entire table)

**Tartare féra from Annecy lake and smoked eel**

Aragula, avocado and romaine cold cream, bread toast, avruga egg

**« Langue d'oiseau » pasta**

Prepared as a risotto, chanterelle with chervil, almond milk foam

**The Grolle revisited by the Abbey**

**Poached Label Rouge poultry supreme**

Corn siphon and salad, red onion pickles, sweet and sour sauce, soy, popcorn

**Cheeses from Savoie region**

Matured by Alain Michel et Lionel Pochat

**The white peach**

Poached in Savoie white beer, fresh cream,  
almond crispy muesli, white beer sorbet

# MENU

## EXCELLENCE

149 EUROS (Menu served only for the entire table and until 9:00 pm)

### **Caviar from Aquitaine**

Mouillette, potato and haddock espuma

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

Melon and celery freshness, toasted brioche

### **Tartare féra from Annecy lake and smoked eel**

Aragula, avocado and romaine cold cream, bread toast, avruga egg

### **« Langue d'oiseau » pasta**

Prepared as a risotto, chanterelle with chervil, almond milk foam

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

### **Poached Label Rouge poultry supreme**

Corn siphon and salad, red onion pickles, sweet and sour sauce, soy, popcorn

or

### **Artic char in slow cooking with ginger butter**

Artichoke mousseline, smoked tuna and razor clam condiment, iodine foam

### **Cheeses from Savoie region**

Matured by Alain Michel et Lionel Pochat

### **Pre-dessert**

### **Dessert from A 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>Tartare féra from Annecy lake and smoked eel</b>              | <b>28€</b> |
| Aragula, avocado and romaine cold cream, bread toast, avruga egg |            |
| <b>Organic soft-boiled egg</b>                                   | <b>23€</b> |
| Chanterelles sautéed with apricot and almond, milky jus          |            |
| <b>Half-cooked duck foie gras from Landes</b>                    | <b>27€</b> |
| Melon and celery freshness, toasted brioche                      |            |

### LAND & SEA

- |  |            |
|--|------------|
| <b>Artic char in slow cooking with ginger butter</b>                         | <b>41€</b> |
| Artichoke mousseline, smoked tuna and razor clam condiment, iodine foam      |            |
| <b>Poached Label Rouge poultry supreme</b>                                   | <b>47€</b> |
| Corn siphon and salad, red onion pickles, sweet and sour sauce, soy, popcorn |            |
| <b>« Langue d'oiseau » pasta</b>   | <b>39€</b> |
| Prepared as a risotto, chanterelle with chervil, almond milk foam            |            |

## FLAVORS OF THE MOMENT

**Crayfish from Annecy lake** 42€

Peppered bacon panna cotta, herbs salad, head juice reduction

**Beef fillet** 48€

Candied tomato condiment, tagliash olive, spring onion, Liliput caper, sour jus

**Amberjack steak in semi-salted butter** 41€

« Grenobloise » condiment, baby spinach

**Roasted Limousin Sweetbreads veal** 53€

Summer truffle shavings, artichoke and watercress mousseline

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

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

**Chanterelle, chervil and almond**

**Seasonal vegetables**

« Langue d'oiseau » pasta with summer truffle

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

## CHEESE CELLAR

**Cheeses from Savoie region** 21€

Matured by Alain Michel et Lionel Pochat

## DESSERTS

**The millefeuille from Abbaye** 19€

Vanilla light cream, creamy caramel

**The white peach** 19€

Poached in Savoie white beer, fresh cream,  
almond crispy muesli, white beer sorbet

**The chocolate** 19€

Pecan nuts crispy biscuit, milk chocolate fudge,  
cacao bean ice cream, bitter black chocolate sauce

**The raspberry** 19€

Cottage cheese, crunchy meringue, verbana sorbet

## 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>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 or veal 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 SO<sub>2</sub>.

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

# THANK TO OUR PRODUCERS

## THE MEATS

Butchery METZER

Bresse poultry from « la maison Miéral » in Montrevel-en-Bresse

## THE FISHES

Florent CAPRETTI at Saint-Jorioz

## THE FRUITS & VEGETABLES

From the local markets

Fraise & Basilic at Faverges

Les Vergers Saint-Eustache

## THE CHEESES

The lake creamery Alain MICHEL

The Reblochon of Lionel POCHAT at Thônes

## 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