

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

Zucchini and basil gaspacho

Fresh goat cheese with thyme flavor, taggiasche olive, fried capers

Roasted codfish back

Broccoli mousseline purée, baby cuttlefish at the plancha,
Candided tomato, caper and spring onion

Cheeses from Savoie region (supplement of 10€)

Matured by Alain Michel et Lionel Pochat

The millefeuille

Vanilla light cream, caramelized pecan nuts

MENU

COULEURS DE CÉZANNE

109 EUROS (Menu served for a minimum of 2 guests)

Half-cooked duck foie gras

Rhubarb condiment, fennel-verbana freshness, toasted bread

« Langue d'oiseau » pasta with green asparagus

Prepared as a risotto, green vegetable emulsion, parmesan crisp

The Grolle revisited by the Abbey

Veal loin

Roasted white asparagus, artichoke pickles, truffle « jus perlé »

Cheeses from Savoie region

Matured by Alain Michel et Lionel Pochat

Frozen citrus vacherin

Savoie yogurt and lemon balm ice cream

MENU

EXCELLENCE

149 EUROS (Menu served only for the entire table)

Caviar from Aquitaine, vodka celery espuma

Mouillette

Half-cooked duck foie gras

Rhubarb condiment, fennel-verbana freshness, toasted bread

Féra from Annecy lake

Citrus, avocado, bread chip

« Langue d'oiseau » pasta with green asparagus

Prepared as a risotto, green vegetable emulsion, parmesan crisp

The Grolle revisited by the Abbey

Roasted codfish back

Broccoli mousseline purée, baby cuttlefish at the plancha,
Candided tomato, caper and spring onion

or

Veal loin

Roasted white asparagus, artichoke pickles, truffle « jus perlé »

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

Féra from Annecy lake	28€
Citrus, avocado, bread crisp	
Zucchini and basil gaspacho	23€
Fresh goat cheese with thyme flavor, taggiasche olive, fried capers	
Half-cooked duck foie gras	27€
Rhubarb condiment, fennel-verbana freshness, toasted bread	

LAND & SEA

Roasted codfish back	41€
Broccoli mousseline purée, baby cuttlefish at the plancha, Candided tomato, caper and spring onion	
Veal loin	47€
Roasted white asparagus, artichoke pickles, truffle « jus perlé »	
« Langue d'oiseau » pasta with green asparagus	39€
Prepared as a risotto, green vegetale emulsion, parmesan crisp	

FLAVORS OF THE MOMENT

Lobster salad	42€
Green French bean, fresh almond, peach, head jus	
Beef tenderloin	48€
Shallot candied with Meaux mustard	
Pigeon roasted	41€
Watercress and « pomme soufflée », liquorice sauce	
Sweetbreads veal from Limousin	53€
White asparagus, chanterelles-hazelnut condiment	

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

Potato mousseline or black truffle fragments potato mousseline	
Roasted white asparagus	
Seasonal vegetables	
Chanterelle in « persillade »	

The Grolle revisited by the Abbey	8€
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CHEESE CELLAR

Cheeses from Savoie region	21€
Matured by Alain Michel et Lionel Pochat	

DESSERTS

The millefeuille	19€
Vanilla light cream, caramelized pecan nuts	
Frozen citrus vacherin	19€
Savoie yogurt and lemon balm ice cream	
The chocolate	19€
Cacao bean, warm cake, red Kâmpôt pepper ice cream	
The wild strawberry	19€
Aragula siphon and ice cream, mozzarella from Savoie, brioche chips	

THE APERITIFS*

	Terroir sweet wine glass		14 €
	Terroir white or red wine glass		10 €
	Champagne Brut glass		18 €
	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

	Badoit	75 cl	6 €
	Evian	75 cl	6 €
	Châteldon	75 cl	8 €

THE DIGESTIFS*

	Génépi	4 cl	10€
	Chartreuse Verte or Jaune	4 cl	12€
	Chartreuse VEP Verte or Jaune	4 cl	22€

* Please ask our Sommelier for the wine menu

INFORMATION ABOUT OURS PRODUCT

OUR DISHES

All ours 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 SO₂.

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