

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 everyday guests:  
Welcome to the Abbey to write yours!

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



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS

## MENU

### LES RACINES DE NOS TERROIRS\*

69 EUROS

#### **Squash velouté**

Chestnut chips, serac cheese toast

#### **Roasted lean fish steak on its skin**

Chicory, saffron foam

#### **Cheeses from our region** (supplement of 12€)

Matured by Alain Michel and Pochat

#### **The quince**

Nuts, faiselle

## MENU

### L'INSPIRATION VÉGÉTALE\*

69 EUROS

#### **Sweet potato and squash velouté**

With gingerbread

#### **Leak and coco croustillant**

Smoked tofu, ginger and honey sauce

#### **Cheeses from our region** (supplement of 12€)

Matured by Alain Michel and Pochat

#### **Almond rice pudding**

Poached pear and its sorbet

\*Those menus are fixed and cannot be modified

VAT 10% - Service included

# MENU COULEURS DE CÉZANNE

118 EUROS

Compose your menu in 6 impressions  
according to your inspirations\*

## **Squash velouté**

Chestnut chips, serac cheese toast

## **Annecy lake fera and haddock tartar**

Beetroot coulis with wasabi, corn bread chips, beetroot pickles

## **“Langue d’oiseaux”**

Cep in persillade with verjus, cep shavings, sapinette foam,  
Colonnata bacon, meat jus

## **Crayfish from Annecy lake**

Sweetbread and cep, bisque foam

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

## **Roasted scallop**

Parsnip mousseline, cacao grué and radicchio, vanilla froth

## **Roasted lean fish steak on its skin**

Chicory, saffron foam

## **Venison loin**

Squash and chestnut, cranberry, chestnut chips, “grand veneur” sauce

## **Beef fillet in Rossini**

Truffled potato mousseline

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## **Cheeses from our region**

Matured by Alain Michel and Pochat

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## **Pre-dessert**

## **The pear and the Jerusalem artichoke**

In ravioli, pear sorbet

## **The chocolate**

75% cocoa refreshed with black cardamon

## **The quince**

Nuts, faiselle

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

VAT 10% - Service included

# MENU EXCELLENCE\*

149 EUROS

Let our chefs Frédéric Claudel and Nathan Pannetier exhilarated  
and surprised you by the flavors of their cuisine

## **Aquitaine caviar**

Potato espuma, soldier

## **Annecy lake fera and haddock tartar**

Beetroot coulis with wasabi, corn bread chips, beetroot pickles

## **Crayfish from Annecy lake**

Sweetbread and cep, bisque foam

## **Roasted scallop**

Parsnip mousseline, cacao gru   and radicchio, vanilla froth

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

## **Venison loin**

Squash and chestnut, cranberry, chestnut chips, "grand veneur" sauce

or

## **Rossini beef fillet**

Truffled potato mousseline

## **Cheeses from our region**

Matured by Alain Michel and Pochat

## **Pre-dessert**

## **The pear and the Jerusalem artichoke**

In ravioli, pear sorbet

## **The chocolate**

75% cocoa refreshed with black cardamon

Our sommelier, Charly and Adrien, can recommend you a wine pairing  
80 EUROS

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

VAT 10% - Service included

## THE APERITIFS\*

|  |  |            |
|--|--|------------|
|  | <b>Terroir sweet wine glass</b>        | <b>14€</b> |
|  | <b>Terroir white or red wine glass</b> | <b>11€</b> |
|  | <b>Champagne Brut glass</b>            | <b>20€</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>Evian</b>     | <b>75 cl</b> | <b>7€</b> |
|  | <b>Châteldon</b> | <b>75 cl</b> | <b>8€</b> |

## THE DIGESTIFS\*



|  |   |             |             |
|--|---|-------------|-------------|
|  | <b>Pastis, Distillerie Saint-Esprit</b>           | <b>4 cl</b> | <b>7.5€</b> |
|  | <b>Liqueur Bio, Granier</b>                       | <b>4 cl</b> | <b>14€</b>  |
|  | <b>Gin, Distillerie Saint-Esprit</b>              | <b>4 cl</b> | <b>14€</b>  |
|  | <b>Malt Fleur de Bière, Distillerie St-Esprit</b> | <b>4 cl</b> | <b>16€</b>  |
|  | <b>Eau de Vie de Poire, Distillerie St-Esprit</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 restaurants that are practicing homemade cuisine by confirmed professionals.

## OUR MEATS

All our dishes on this menu, based or proposed with beef, game and poultry are guaranteed of French origin exclusively.

## OUR GARDEN

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

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** containing 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).

**Sulphured dioxide** and **sulphites** 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

## THE FISHES

Annecy Marée

Florent Capretti at Saint-Jorioz

Maison Reynaud

## THE FRUITS & VEGETABLES

From the local markets

Fraise & Basilic at Faverges

Les Vergers Saint-Eustache

## THE CHEESES

The lake creamery Alain MICHEL

The creamery POCHAT

## THE BREAD

Bakery « Pan et Gâto » of Mickaël RISPE 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



# Wine Pairing Dinner

Evening animated by Charly, our Head Sommelier and  
Maître Sommelier de l'Union de la Sommellerie Française

LES  
CHAMPAGNES  
DE  
VIGNERONS

UN  
RENOUVEAU

10

FRIDAY  
NOVEMBER

19:30

Information & Reservation

04.50.60.77.33