

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**

Roasted Solliès fig, Tawny porto jelly, toasted brioche

**Roasted cod fish back**

AOP Paimpol coco bean, taggiasche olive, tomato and basil in anchovy butter

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

Matured by Alain Michel

**The green apple vacherin**

Crispy meringue, vanilla panna cotta,  
brunoise and sherbet green apple cooled with verbana

## MENU

### COULEURS DE CÉZANNE

109 EUROS (Menu served only for the entire table)

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

Iodine cold cream, herbs salad, tuile biscuit in ink squid

**« Langue d'oiseau »**

Prepared as a risotto, chanterelle with chervil, hazelnut foam

**The Grolle revisited by the Abbey**

**Dombes duckling fillet**

Bok choy cabbage, cherry griotte, polenta in siphon, light sour jus

**Cheeses from Savoie region**

Matured by Alain Michel

**The stracciatella**

Moelleux and crunchy chocolate, milky mousse,  
stracciatella ice cream and warm chocolate sauce

# MENU

## EXCELLENCE

149 EUROS (Menu served only for the entire table and until 8:30 pm)

### **Caviar from Aquitaine**

Mouillette, potato and haddock espuma

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

Roasted Solliès fig, Tawny porto jelly, toasted brioche

### **Tartare fera from Annecy lake and skipjack**

Iodine cold cream, herbs salad, tuile biscuit in ink squid

### **« Langue d'oiseau »**

Prepared as a risotto, chanterelle with chervil, hazelnut foam

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

#### **Dombes duckling fillet**

Bok choy cabbage, cherry griotte, polenta in siphon, light sour jus

or

#### **Roasted cod fish back**

AOP Paimpol coco bean, taggiasche olive, tomato and basil in anchovy butter

#### **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>Fera tartare from Annecy lake and skipjack</b>            | <b>28€</b> |
| Iodine cold cream, herbs salad, tuile biscuit in ink squid   |            |
| <b>Organic soft-boiled egg</b>                               | <b>23€</b> |
| Toasted bread siphon, creamy mushroom shavings, baby spinach |            |
| <b>Half-cooked duck foie gras from Landes</b>                | <b>27€</b> |
| Roasted Solliès fig, Tawny porto jelly, toasted brioche      |            |

### LAND & SEA

- |   |            |
|---|------------|
| <b>Roasted cod fish back</b>  | <b>41€</b> |
| AOP Paimpol coco bean, taggiasche olive, tomato and basil in anchovy butter |            |
| <b>Dombes duckling fillet</b>   | <b>47€</b> |
| Bok choy cabbage, cherry griotte, polenta in siphon, light sour jus         |            |
| <b>« Langue d'oiseau »</b>  | <b>39€</b> |
| Prepared as a risotto, chanterelle with chervil, hazelnut foam              |            |

## FLAVORS OF THE MOMENT

**Crayfish from Annecy lake** 42€

Bisque panna cotta, crispy vegetables salad, Espelette chili pepper vinaigrette

**Charolais beef fillet** 48€

Button mushroom condiment and red onion pickles

**Char lakefish in ginger butter** 41€

Razor clam, lemon candied and chives condiment

**Lamb saddle in herbs crust** 53€

Confit shoulder pastilla, pequillos pepper and coriander, smoked jus

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

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

**Chanterelle with chervil**

**Seasonal vegetables**

**AOP Paimpol coco bean**

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

## CHEESE CELLAR

**Cheeses from Savoie region** 21€

Matured by Alain Michel

## DESSERTS

**The green apple vacherin**

Crispy meringue, vanilla panna cotta,  
brunoise and sherbet green apple refreshed in verbana

**The stracciatella** 19€

Moelleux and crunchy chocolate, milky mousse,  
stracciatella ice cream and warm chocolate sauce

**The lemon-hazelnut** 19€

Hazelnuts in textures, tangy with lemon and yuzu, halzenut ice cream

**The fig** 19€

Fresh and in compote, caramelized puff pastry,  
Savoie honey creamy and yagourt 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>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 lamb 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

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