

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 **Margareth Kuno** 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

Cauliflower velouté perfumed with genépi

Colourful head, pormonier sausage ravioli

Roasted back of codfish

Green asparagus cooked and raw, anchovy, lime and olive condiment, acidulous jus

Cheeses from our region (supplement of 12€)

Matured by Alain Michel

Légèreté exotique

Tapioca, coconut purée, fresh exotic fruits in dice, mango sorbet and jelly

MENU

COULEURS DE CÉZANNE

118 EUROS (Menu served only for the entire table)

Annecey lake fera tartar cannelloni

Yuzu gel, Granny Smith and fennel salad

« Langue d'oiseaux »

Prepared as a risotto with Melanosporum truffle, Beaufort shaving, vegetal emulsion

The Grolle revisited by the Abbey

Lamb shoulder confited 16 hours

Wild garlic pesto, barigoule artichoke, potato gnocchi, braised jus

Cheeses from our region

Matured by Alain Michel

Une douce sensation

Vanilla mascarpone creamy, strawberry espuma and jelly, pistachio sponge cake, tile

For any change of the dish in the menu, a supplement of 35€ will be applied within the limit of one change
For any change of the dessert in the menu, a supplement « carte price » will be applied and must be requested when ordering

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

Homemade half-cooked duck foie gras

Smoked eel and Savoie pear condiment, bread toast

“Parfait” organic egg

White asparagus, brown mushroom shaving,
scarmoza foam, purslane salad

« Langue d’oiseaux »

Prepared as a risotto with Melanosporum truffle,
Beaufort shaving, vegetal emulsion

The Grolle revisited by the Abbey

Roasted back of codfish

Green asparagus cooked and raw, anchovy, lime and olive condiment,
acidulous jus

or

Lamb shoulder confited 16 hours

Wild garlic pesto, barigoule artichoke, potato gnocchi, braised jus

Cheeses from our 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

LA CARTE

TO BEGIN

Annecy lake fera tartar cannelloni	28€
Yuzu gel, Granny Smith and fennel salad	
Cauliflower velouté perfumed with genépi	21€
Colourful head, pormonier sausage ravioli	
“Parfait” organic egg	23€
White asparagus, brown mushroom shaving, scarmoza foam, purslane salad	
Homemade half-cooked duck foie gras	27€
Smoked eel and Savoie pear condiment, bread toast	

LAND & SEA

Roasted back of codfish	43€
Green asparagus cooked and raw, anchovy, lime and olive condiment, acidulous jus	
Lamb shoulder confited 16 hours	45€
Wild garlic pesto, barigoule artichoke, potato gnocchi, braised jus	
« Langue d’oiseaux »	41€
Prepared as a risotto with Melanosporum truffle, Beaufort shaving, vegetal emulsion	

FLAVORS OF THE MOMENT

Pork chop from the region smoked in hay (for 2 guests) 55€

Young carrot glazed in fir tree honey, "jus perlé"

Charolais beef fillet 48€

Potato and candied onion millefeuille, caper

Artic char in slow cooking 43€

Ginger butter, razor blade condiment, iodine foam,
crunchy green asparagus

GARNISH (additional +9€ each)

Black truffle fragments potato mousseline

Green asparagus cooked and raw

Potato mousseline

« Langue d'oiseaux » with Beaufort

The Grolle revisited by the Abbey 8€

CHEESE CELLAR

Cheeses from our region 23€

Matured by Alain Michel

DESSERTS

Une douce sensation 19€

Vanilla mascarpone creamy, strawberry espuma and jelly,
pistachio sponge cake, tile

Légèreté exotique 19€

Tapioca, coconut purée, fresh exotic fruits in dice, mango sorbet and jelly

The unstructured tart 19€

Lemon cream, fresh Granny Smith and its sorbet, oat crumble

Le chocolat en émoi 19€

65% chocolate biscuit and mousse, raspberry creamy,
rhubarb jelly, grué tile

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€
	Granier Organic Liquor from Annecy	4 cl	14€
	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 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, pork and poultry 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 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 SO2.

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

THANK
TO OUR PRODUCERS

THE MEATS

Butchery METZER

THE FISHES

Anney 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 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