

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

79 EUROS

Green peas gazpacho with savory

Fresh serac, spring onion salad, radish shaving, corn bread chips

Back of pollack in plancha

Olive, tomato and caper condiment, "poivrade" artichoke with basil pesto, young wild arugula

Cheeses from our region (supplement of 12€)

Matured by Alain Michel and Pochat

Le chocolat in hot-cold

Crunchy and moelleux, frozen « parfait » in cacao bean, 80% warm chocolate mousse

MENU

COULEURS DE CÉZANNE

118 EUROS (Menu served only for the entire table)

Annecy lake fera tartar

Pomelo, grilled avocado, ajo blanco dressing, red onion pickles

"Langue d'oiseaux verte"

Prepared as a risotto with green asparagus, vegetal emulsion, parmesan tile

The Grolle revisited by the Abbey**Label Rouge roasted poultry breast**

Lemon flavored crisp mashed potatoes, chanterelle with chervil, jus perfumed with liquorice

Cheeses from our region

Matured by Alain Michel and Pochat

La fraise dans ses états

In various textures, refreshed with herbs, faisselle espuma

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

Strawberry and rhubarb condiment, Balsamic cream, toasted country bread

Soft-boiled egg

Green asparagus, chanterelle, soy milk foam with Savoie vine

“Langue d’oiseaux verte”

Prepared as a risotto with green asparagus, vegetal emulsion, parmesan tile

The Grolle revisited by the Abbey

Back of pollack in plancha

Olive, tomato and caper condiment, “poivrade” artichoke with basil pesto, young wild arugula

or

Label Rouge roasted poultry breast

Lemon flavored crisp mashed potatoes, chanterelle with chervil, jus perfumed with liquorice

Cheeses from our region

Matured by Alain Michel and Pochat

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	28€
Pomelo, grilled avocado, ajo blanco dressing, red onion pickles	
Soft-boiled egg	24€
Green asparagus, chanterelle, soy milk foam with Savoie vine	
Green peas gazpacho with savory	24€
Fresh serac, spring onion salad, radish shaving, corn bread chips	
Homemade half-cooked duck foie gras	27€
Strawberry and rhubarb condiment, Balsamic cream, toasted country bread	

LAND & SEA

Back of pollack in plancha	43€
Olive, tomato and caper condiment, "poivrade" artichoke with basil pesto, young wild arugula	
Label Rouge roasted poultry breast	47€
Lemon flavored crisp mashed potatoes, chanterelle with chervil, jus perfumed with liquorice	
"Langue d'oiseaux verte"	39€
Prepared as a risotto with green asparagus, vegetal emulsion, parmesan tile	

FLAVORS OF THE MOMENT

Veal chop smoked in thyme and rosemary (for 2 guests) 82€

Black truffle mousseline

Charolais beef fillet 48€

Sucrine salad, wild arugula, radish shaving and spring onion, jus

Artic char in slow cooking with seaweed butter 43€

Razor blade condiment, iodine foam, "poivrade" artichoke

GARNISH (additional +9€ each)

Black truffle fragments potato mousseline

Chanterelle with chervil

Potato mousseline

« Langue d'oiseaux » with green asparagus

The Grolle revisited by the Abbey 8€

CHEESE CELLAR

Cheeses from our region 23€

Matured by Alain Michel and Pochat

DESSERTS

La fraise dans ses états 19€

In various textures, refreshed with herbs, faisselle espuma

Cherry and beetroot 19€

Cherry clafouti, beetroot candied in cherry juice, tarragon granita

The monks millefeuille 19€

Cereals puff pastry, custard vanilla light cream, caramel in Savoie cider

Le chocolat in hot-cold 19€

Crunchy and moelleux, frozen « parfait » in cacao bean,
80% warm chocolate mousse

THE APERITIFS*

	Terroir sweet wine glass	14€
	Terroir white or red wine glass	11€
	Champagne Brut glass	20€
	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*



	Pastis, Distillerie Saint-Esprit	4 cl	7.5€
	Liqueur Bio, Granier	4 cl	14€
	Gin, Distillerie Saint-Esprit	4 cl	14€
	Malt Fleur de Bière, Distillerie St-Esprit	4 cl	16€
	Eau de Vie de Poire, Distillerie St-Esprit	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

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