

The Abbey of Talloires, has over a thousand years of history,
and a thousand stories to tell...

Which story to retell first?

One thousand years ago, there was a king who commissioned this beautiful abbey in honour of the love he had for his queen?

Or the one of the famous American writer, Mark Twain, who was lost for words to describe the beauty of this place?

Paul Cézanne, whom even in sickness, found inspiration to paint his magnificent “Lake Annecy” whilst staying at the Abbey.

Did you know, the famous French film actor, Jean Reno fell in love with this site and became its shareholder...?

Our Head Chef, **Yohei Hosaka**, writes his story by transfusing his most beautiful memories through his cooking, a little thought from each place he had visited all along his long professional journey.

For our Pastry Chef **Isabelle Mottier** this profession was evident since he was a kid. Rigor, structure and taste are elegantly transcribed on his plates.

Charly, our Head Sommelier, 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



MENU

LES RACINES DE NOS TERROIRS*

79 EUROS

Lake Annecy fera tartare

Kohlrabi, strawberry condiment

Meagre fillet

Confited leek, smoked eel, blueberry condiment, citrus fruits emulsion

Cheeses from our region (supplement of 18€)

Matured by Alain Michel and Pochat

The chocolateAlmond and cocoa biscuit, almond milk and Sulawesi red pepper,
almond ice cream

MENU

L'INSPIRATION VÉGÉTALE*

79 EUROS

The carrot variation

Sesame and herbs condiment

Eggplant candied with miso

Pesto, spelt risotto

Cheeses from our region (supplement of 18€)

Matured by Alain Michel and Pochat

The chocolateAlmond and cocoa biscuit, almond milk and Sulawesi red pepper,
almond ice cream

MENU COULEURS DE CÉZANNE

118 EUROS

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

Lake Annecy fera tartare

Kohlrabi, strawberry condiment

or

Poached royal oyster

Tomato and ponzu condiment, lemon caviar

Pike-perch quenelle

Lake Annecy crayfish, carrot

or

Red mullet fillet

Fennel, fish bone jus

“The Grolle” revisited by the Abbey

Meagre fillet

Confited leek, smoked eel, blueberry condiment, citrus fruits emulsion

or

Lamb rack

Smoked eggplant, broccoletti, geranium sauce

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The chocolate

Almond and cocoa biscuit, almond milk and Sulawesi red pepper,
almond ice cream

or

Around the rosacea

White peach, jasmine yogurt, milk foam infused with rice,
honey and jasmine ice cream

or

The shiso and cucumber

Kiwi gel, cucumber water, lime and shiso sorbet

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

VAT 10% - Service included

DEGUSTATION MENU EXCELLENCE***

149 EUROS

Let our chefs Yohei Hosaka and Isabelle Mottier exhilarated and surprised you by the flavors of their cuisine

Poached royal oyster

Tomato and ponzu condiment, lemon caviar

Lake Annecy fera tartare

Kohlrabi, strawberry condiment

Pike-perch quenelle

Lake Annecy crayfish, carrot

Meagre fillet

Confited leek, smoked eel, blueberry condiment, citrus fruits emulsion

The Grolle revisited by the Abbey

Matured beef fillet

Grilled vegetables condiment, sage jus

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The chocolate

Almond and cocoa biscuit, almond milk and Sulawesi red pepper, almond ice cream

or

Around the rosacea

White peach, jasmine yogurt, milk foam infused with rice, honey and jasmine ice cream

or

The shiso and cucumber

Kiwi gel, cucumber water, lime and shiso sorbet

***This menu is only served for the entire table and can be ordered until 9:00 pm for dinner

VAT 10% - Service included

À LA CARTE

TO BEGIN

Lake Annecy fera tartare Kohlrabi, strawberry condiment	28€
Poached royal oyster (3 pieces) Tomato and ponzu condiment, lemon caviar	26€
Red mullet fillet Fennel, fish bone jus	33€
The carrot variation Sesame and herbs condiment	24€

LAND & SEA

Meagre fillet Confited leek, smoked eel, blueberry condiment, citrus fruits emulsion	44€
Lamb rack Smoked eggplant, broccoletti, geranium sauce	51€
Matured beef fillet Grilled vegetables condiment, sage jus	58€
Eggplant candied with miso Pesto, spelt risotto	38€

CHEESE CELLAR

Cheeses from our region Matured by Alain Michel and Pochat	23€
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DESSERT

The chocolate Almond and cocoa biscuit, almond milk and Sulawesi red pepper, almond ice cream	19€
Around the rosacea White peach, jasmine yogurt, milk foam infused with rice, honey and jasmine ice cream	19€
The shiso and cucumber Kiwi gel, cucumber water, lime and shiso sorbet	19€

Our sommeliers can recommend you a wine pairing

Service in 7 glasses 90€

Service in 5 glasses 65€

Non-Alcoholic Pairing

Service in 7 glasses 60€

Service in 5 glasses 40€

THE APERITIFS*

	Terroir sweet wine glass	15€
	Terroir white or red wine glass	12€
	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€
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MINERAL WATER

	Thonon	75 cl	8€
	Châteldon	75 cl	9€

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 held 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 and poultry are guaranteed exclusively of French origin.

OUR GARDEN

The 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

A list of allergens present in our menus is available upon request at the restaurant entrance.

ACKNOWLEDGEMENTS

TO OUR PRODUCERS

THE MEATS

Alp'viandes

JA Gastronomie Savoie Mont-Blanc

THE FISHES

Terrazur

Our fisherman, Florent Capretti at Saint-Jorioz

THE FRUITS & VEGETABLES

From the local markets

Les champs des possibles

Côté Frais

THE CHEESES

The lake creamery Alain MICHEL

The creamery POCHAT

THE BREAD

Bakery « Pan et Gâto » 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

OENOLOGY CLASS

OUR HISTORICAL WINE CELLAR

Revealing the oenological heritage of all regions of France and its renowned wines, the historic cellar of the Abbaye de Talloires conceals unsuspected treasures. Under the guidance of Charly, the alchemist sommelier, historian and geographer of wine terroirs, select a wine: Grand Cru or small producer, for all budgets.... You have the choice.

The two Savoies region is naturally in the spotlight with more than 80 references!

Come and discover our menu voted "Meilleure carte de vin de France" for gourmet restaurants in 2017.

Private oenological course including a tasting of 5 different wines selected by our Master Sommelier Charly, accompanied by an assortment of regional products (cold cut and local cheeses)

On your theme choice (grape variety, region, discovery...)

Price up to 6 guests

360€

Fees per person more than 6 guests

60€

