

– THE BEGININGS –

Romaine heart, fresh fig, smoked duck magret

Beaufort shavings and bread crouton,
olive oil and balsamic dressing

Fera from Annecy Lake and mussel tartare

Curry-Bianco vinegar vinaigrette,
herbs salad

Thin tomato tart in old style

Wild aragula salad,
basil pesto

Beef tataki

Vegetables freshness,
cold raifort emulsion

– TO FOLLOW –

Sea bass fillet in plancha

Broccoli mousseline,
citrus fruits, orange sauce

Savoie crozet pasta

Cooked with Beaufort and summer truffle,
sucrine salad

Veal quasi

Roasted « noire de Crimée » tomato,
sauce vierge jus

Black Angus beef

« Mitraille » potato,
garlic cream

Vegetale sensation

« Noire de Crimée » tomato, sauce vierge condiment,
romaine heart, broccoli

– CHEESE & DESSERT –

Our cheese selection from Savoie

Matured by Alain Michel

Green apple Pavlova

Vanilla Bresse cream, verbana jelly

Hazelnut Paris-Brest

Homemade traditional praliné

Lemon meringue tartlet

Abbaye cup

Blueberry and Génépi ice cream, blueberry coulis, chantilly

Ice cream cup, 2 flavors at your choice

Chantilly

– COFFEE, TEA & INFUSION –

Espresso coffee « Perle Noire »

4 €

Arabica – suave and fragrant, balanced and subtle

Tea or infusion

6 €

– MINERALES WATER –

Badoit 100 cl

6 €

Evian 100 cl

6 €

– ICE CREAM FLAVOR –

Vanilla, chocolate, mint chocolate, coffee, salty caramel,
Macadamian vanilla, yogurt, pistachio

– SORBET FLAVOR –

Strawberry, mango, lemon, passion fruit, vine peach

STARTER & MAIN / MAIN & DESSERT / STARTER & DESSERT **53€**

STARTER, MAIN & DESSERT **59€**

STARTER, MAIN, CHEESE & DESSERT **69€**

– THE APERITIFS –

Verre Rosé Côtes de Provence, Cht Ste-Marguerite	10 €
Verre Blanc Les Alpilles, Domaine de Lauzières	10 €
Verre Rouge Les Baux de Provence, Dom de Lauzières	10 €
Champagne Brut by glass	18 €
Champagne Rosé by glass	20 €

Abbaye Special beer	25cl	6€
Passion Fruit beer	25cl	6€
Ricard, Pernod	2cl	5,5€
Suze, Campari, Aperol, Martini	6cl	8€
Porto red	8cl	14€
Kir white wine	12cl	7€
Kir Royal	15cl	17€

– SPRITZ FROM ABBAYE–

Le Classique	16€
La Pêche de Vigne	16€
La Bergamotte	16€
Hugo Spritzer	16€

– CHAMPAGNE –

	Btl	
Brun de Neuville		70€
Bollinger Cuvée Spéciale		99€
Jacquesson Cuvée 744		119€
Billecart-Salmon Rosé		110€
Billecart-Salmon Brut Sous Bois		120€

– SOFT DRINKS –

Fruits Juice	25cl	4€
Orange, pineapple, apple, apricot, cranberry, tomato		
Soft		5€
Coca-Cola, Coca-cola Zero, limonade bio from Savoie, Fuze Tea, Orangina, San bitter, Fever Tree tonic, Fever Tree ginger beer		

— ROSÉ WINE —

	75cl	50cl
2021 Côtes de Provence AOC, Château Sainte-Marguerite	42 €	
2021 Côtes de Provence AOC, Saint-Victoire, Mas de Cadenet	42 €	28 €
2021 Les Baux de Provence AOC, Domaine de Lauzières	45 €	
2021 Bandol AOC, Domaine du Gros Noré	59 €	
2020 Savoie AOC, Yannick Uchet	35 €	
2020 Bourgueil AOC, Yannick Amirault	38 €	
2020 Côte de Toul AOC, Domaine Claude Vosgien	30 €	

— WHITE WINE —

	75cl	50cl	37,5cl
2021 Fiefs-Vendéens Pissotte AOC, Domaine Coirier	35 €		
2020 Savoie AOC Chignin Bergeron, « Pied des Tours », J-F. Quénard	53 €	41€	
2020 Principauté d'orange IGP, Domaine Saint-Cosme	40 €		
2020 Touraine-Oisly AOC, Domaine Octavie	40 €		
2019 Pouilly-Fumé AOC, Domaine Masson-Blondelet	55 €		30 €
2019 Condrieu AOC, « Petite Côte », Yves Cuilleron	99 €		51 €
2018 Chablis AOC, Moreau-Naudet	61 €		
2018 Puligny-Montrachet AOC, Vieilles Vignes, Vincent Girardin	110 €		65 €

— RED WINE —

	75cl	50cl	37,5cl
2020 Savoie AOC Arbin, Domaine Idylle	35 €		20 €
2020 Terrasses du Larzac AOC, « Les Garigoles », Domaine Coston	60 €		
2019 Corbières AOC, « Les Terrassettes », Clos d'Anthel	42 €		
2018 Margaux AOC, Blason d'Issan	100 €		
2018 Orléans AOC, Clos Saint-Fiacre	35 €		
2018 Bourgogne Côtes d'Or AOC, Domaine Parent	69 €		
2018 Chambolle-Musigny AOC, Domaine David Duband	115 €		61 €
2017 Côtes de Provence AOC, Saint-Victoire, Mas de Cadenet	49 €	32 €	
2015 Saint-Émilion AOC, Château des Moines	55 €		
2015 Les Baux de Provence AOC, « Équinoxe », Domaine de Lauzières	62 €		

INFORMATIONS

ABOUT OURS PRODUCT

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 « **Maitre 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 are guaranteed of European origin exclusively..

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 SO2. Present in **wine, mustard, lupin** and **shellfishes**..

