

– THE BEGININGS –

Baby spinach salad

Fresh fig, serac cheese, smoked duck breast, Espelette pepper & honey dressing, corn bread chips

Fera tartare from Annecy lake with Bouchot mussel

Cold saffron emulsion, herbs salad

Heirloom tomato gazpacho

Wild arugula, burrata, vierge sauce, olive, cébette, pine nut condiment

Octopus carpaccio

Mango, verbena-lime dressing, sucrine leaves

– TO FOLLOW –

Roasted artich char

Poivrade artichoke in pesto and its chips

Savoie crozet pasta

Cooked in Beaufort and summer truffle, sucrine salad

Sea bass fillet in plancha

Broccoli mousseline, citrus fruits condiment, orange sauce

Grilled Black Angus rump steak

Melting “mitraille” potato, garlic cream

Vegetal sensation

“Noire de Crimée” tomato, quinoa, wild arugula, vierge sauce

— CHEESE & DESSERT —

Our cheese selection from Savoie

Matured by Alain Michel & Pochat

The tiramisu

Savoie biscuit, mascarpone cream

The baba

Classic with old rum, orange zest, vanilla Bresse cream

The Pavlova

Meringue, rice pudding with fig tree leave, fresh fig

Abbaye ice cream cup

Blueberry and génépi ice cream, blueberry coulis, chantilly

Chocolate-hazelnut cup

Chocolate ice cream, hazelnut ice cream, chantilly, praliné

— COFFEE, TEA & INFUSION —

Espresso coffee « Perle Noire »

4 €

Arabica - suave and fragrant, balanced and subtle

Tea or infusion

6 €

— MINERALES WATER —

Badoit 100 cl

7 €

Evian 100 cl

7 €

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

STARTER, MAIN & DESSERT **59 €**

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

— THE APERITIFS —

By Glass	
Rosé Côtes de Toul	11 €
Blanc Fiefs Vendéens, Pissotte Domaine Coirier	11 €
Rouge Côtes Catalanes « La Rétro Lafage »	11 €

Champagne Brut	20 €
Champagne Rosé	20 €

Beer Pression	25cl	6 €
Ricard, Pernod	2cl	5,5 €
Suze, Campari, Aperol, Martini	6cl	8 €
Porto rouge	8cl	14 €
Kir vin blanc	12cl	11 €
Kir Royal	15cl	21 €

— NON ALCOHOLIC DRINKS —

Fruits Juice	25cl	4 €
Orange, pineapple, apple, apricot, cranberry, tomato		
Soft Drink		5 €

— CHAMPAGNE —

	Bottle
Brun de Neuville	70 €
Bollinger Cuvée Spéciale	112 €
Jacquesson Cuvée 745	119 €
Billecart-Salmon Rosé	110 €
Billecart-Salmon Brut Sous Bois	120 €

— SPRITZ —

Hibiscus	16 €
Aperol infused with hibiscus, fresh verbena from our garden, bitter orange, Royal Seyssel, Perrier	
Génépi	16 €
Dry génépi, gin Botanist, rosemary from our garden, rosemary tonic, juniper berries	
Lavandou	16 €
Violet syrup, Gin 44°N, fresh lavender from our garden, hibiscus rhubarb tonic	

— SIGNATURE FROM THE BAR —

Fraîcheur du Jardin	18 €
Fir tree liquor, limoncello, mint & lemon balm from our garden, melon juice, Perrier	
Homemade Ice Tea	12 €
Earl Grey, vanilla sugar, mint & lemon balm from our garden, lime, apple juice	

—ROSÉ WINE —

	75cl	50cl
2022 Côtes de Provence AOC, Château de Brégançon	48 €	30 €
2022 Côtes de Provence AOC, Saint-Victoire, Mas de Cadenet	48 €	30 €
2022 Les Baux de Provence AOC, Domaine de Lauzières	48 €	
2022 Côteaux d'Aix-en-Provence AOC, Château Beaupré	54 €	

— WHITE WINE —

	75cl	50cl	37,5cl
2022 Fiefs-Vendéens Pissotte AOC, Domaine Coirier	39 €		
2022 Costières de Nîmes AOC, Château d'Or et de Gueules	69 €		
2022 Savoie AOC Les Aymes, Domaine des 13 Lunes	50 €		
2022 Condrieu AOC, « Petite Côte », Yves Cuilleron	110 €		
2020 Savoie AOC Chignin Bergeron, « Pied des Tours », J-F. Quénard	53 €	41€	
2020 Coteaux du Giennois AOC, Clément et Florian Berthier	42 €		
2019 Pouilly-Fumé AOC, Domaine Masson-Blondelet	55 €		30 €
2018 Pouilly-Fuissé AOC, Château du Clos, Joseph Burrier	82 €		50 €
2017 Chassagne-Montrachet AOC, Domaine Bader-Mineur	120 €		

— RED WINE —

	75cl	50cl	37,5cl
2021 Julié纳斯 AOC, Jean-François et Pierre Bergeron	42 €		
2021 Savoie AOC « La Sauvage », Mondeuse, Pascal et Annick Quénard	49 €		
2020 Terrasses du Larzac AOC, « Les Garigoles », Domaine Coston	60 €		
2020 Côteaux Bourguignons AOP « Gamay », Bernard Zito	59 €		
2019 Corbières AOC, « Les Terrassettes », Clos d'Anthel	42 €	36 €	
2018 Morey Saint-Denis AOC, Aux Charmes 1 ^{er} Cru, Michel Magnien	129 €		
2018 Margaux AOC, Blason d'Issan	100 €		
2018 Volnay AOC, Vieilles Vignes, Domaine Génot-Boulanger	88 €		
2018 Graves AOC « Cuvée Amélie », Château Doms	55 €		
2017 Côtes de Provence Saint-Victoire AOC, Mas de Cadenet	49 €	32 €	
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 « **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 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.