

– THE BEGININGS –

Zucchini and mint gazpacho

Ricotta, grilled zucchini,
candied tomato, wild arugula

Féra ceviche from Annecy lake

Citrus fruits, avocado, red onion pickles, bread chips

Veal and smoked eel tartar

Caper, spring onion and confited lemon condiment
« paille” potato, wasabi mayonnaise

– TO FOLLOW –

Roasted artichoke

Fresh baby spinach and sorrel,
miso white butter sauce, Venere rice

Savoie crozet pasta

Cooked in Beaufort and summer truffle, sucrine salad

Grilled octopus in plancha

Coriander, lime, bell pepper gel condiment,
sweet potato, tapioca chips

Grilled Black Angus rump steak

Half-smoked eggplant caviar, burrata,
herbs jus, basil, parsley

– CHEESE & DESSERT –

Our cheese selection from Savoie

Matured by Alain Michel

Strawberry Pavlova

Crunchy meringue, olive oil strawberry, faisselle

Exotic baba

Old dark rum, passion fruit mango brunoise, vanilla cream

The chocolate

Warm moelleux, crunchy chocolate, vanilla-oat ice cream

Abbaye ice cream cup

Blueberry and génépi ice cream, blueberry coulis, chantilly

Dame Blanche

Vanilla ice cream, chantilly, caramelized almond,
hot chocolate sauce

– COFFEE, TEA & INFUSION –

Espresso coffee « Perle Noire »

4 €

Arabica - suave and fragant, balanced and subtle

Tea or infusion

6 €

– MINERALES WATER –

Badoit 100 cl

6 €

Evian 100 cl

6 €

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

STARTER, MAIN & DESSERT 59 €

STARTER, MAIN, CHEESE & DESSERT 69 €

— THE APERITIFS —

By Glass

Rosé Bourgueil, Yannick Amirault **11 €**

Blanc Fiefs Vendéens, Pissotte Domaine Coirier **11 €**

Rouge Côtes Catalanes « La Rétro Lafage » **11 €**

Champagne Brut **20 €**

Champagne Rosé **20 €**

Bière Pression 25cl **6 €**

Ricard, Pernod 2cl **5,5 €**

Suze, Campari, Aperol, Martini 6cl **8 €**

Porto rouge 8cl **14 €**

Kir vin blanc 12cl **7 €**

Kir Royal 15cl **17 €**

— CHAMPAGNE —

Brun de Neuville **70 €** Bottle

Bollinger Cuvée Spéciale **112 €**

Jacquesson Cuvée 745 **119 €**

Billecart-Salmon Rosé **110 €**

Billecart-Salmon Brut Sous Bois **120 €**

— BOISSON SANS ALCOOL —

Jus de fruits 25cl **4 €**

Orange, ananas, pomme, abricot, cranberry, tomate

Soda **5 €**

—ROSÉ WINE —

	75cl	50cl
2022 Côtes de Provence AOC, Château de Brigançon	48 €	30 €
2022 Côtes de Provence AOC, Saint-Victoire, Mas de Cadenet	48 €	30 €
2022 Les Baux de Provence AOC, Domaine de Lauzières	48 €	
2021 Bandol AOC, Domaine du Gros Noré	59 €	
2020 Savoie AOC, Yannick Uchet	39 €	
2020 Bourgueil AOC, Yannick Amirault	39 €	
2020 Côte de Toul AOC, Domaine Claude Vosgien	39 €	

— 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 Abymes, Domaine des 13 Lunes	50 €		
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 €
2019 Condrieu AOC, « Petite Côte », Yves Cuilleron	99 €		
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 Juliéнас 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 €		
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 Bourgogne Côtes d'Or AOC, Domaine Parent	69 €		
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.