

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**



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS

## 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 chocolate**

Almond 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 chocolate**

Almond 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 8:30 pm for dinner

VAT 10% - Service included

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€

## 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  
Fraise & Basilic at Faverges  
Côté Frais

### 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