



To preserve our environment and future generations, we have decided to provide you with unlimited micro-filtered water, both still and sparkling, during your meal. Our efforts aim to reduce the use of hydrocarbons in transportation, packaging, and glass production, as well as waste.

**Important Information:**

Dishes ordered à la carte cannot be converted into a menu once your order has been placed. Please consider this when making your choice.

The Veyrier Menu is a fixed set menu and cannot be modified. If you prefer to choose your starter, main course, or dessert, please opt for the Semnoz Menu.

**A minimum of one hot main dish per person to be ordered.**

If you have any allergies, don't hesitate to ask your waiter for the allergen list.

Our team is always available to answer any questions you may have.



### A la carte

#### Starters

Homemade foie gras terrine, served with berries and reduced raspberries jelly (1,11)	24 €
Oriental flavours grilled prawns, served with fine edible crab rilette roasted zucchini and sesame crackers (8,9,14)	19 €
Mackerel confit in olive oil, served with combava lime apple-beetroot tartare and sour cream (2,4,11)	16 €
Spiced roasted tomato velouté, served with cucumber and slightly smoked burrata mousse (1,2,6,11)	15 €

#### Main Courses

Grilled swordfish, served with curried cauliflower, caper seasoning and citrus (1,6,12)	29 €
Farm chicken supreme, served with smoked bacon potato cake *, reduced jus and creamy Beaufort (2,3,12) * dish containing pork	30 €
Roasted veal tab, served with Mondeuse wine sauce, and corn humitas (2,3,4,11,12)	31 €
Vegetarian celeriac lasagna, topped ajo blanco sauce (7,8,12)	25 €
Poached Artic char fillet, served with tarragon foam, and grilled pack choï (1,2,3,11)	34 €
Grilled butcher's cut 180gr from the Bocquet's family, tartare or peppercorn sauce, Served with green salad, baby potatoes. (1,2,3,5,6,12)	30 €
Morel sauce supplement 7 € (1,2)	
Cooking preference : blue/ rare/ medium/ well done	

ALLERGENS : 1: gluten, 2 : milk, 3 : egg, 4 : fish, 5: mustard, 6: peanut, 7: tree nuts, 8: soy, 9 : sesame,  
10: lupin, 11: sulfites, 12 : celery, 13 : mollusks, 14 : crustaceans

### Suggestions

Suggestions are only available à la carte  
 and not be included on menus

Roasted veal sweetbread with mushrooms (1,2)	45 €
Grilled beef fillet (180gr), reduced jus and tartare or peppercorn sauce (1)	42 €
Cooking preference : blue/ rare/ medium/ well done	
Morel sauce supplement (1,2)	7 €
Pike quenelle with crayfish sauce (1,2,3,4,12,14)	30 €
Féra from Lake Annecy served with lobster sauce (1,2,4,12,14)	
Supplied by Manu, fisherman on Lake Annecy ( subject to availability)	34 €
Perch from Lake Annecy (1,2,4)	
Supplied by Manu, fisherman on Lake Annecy ( subject to availability)	36 €

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 10: lupin, 11: sulfites, 12 : celery, 13 : mollusks, 14 : crustaceans

**Menu Veyrier** 47 €

Spiced roasted tomato velouté, served with cucumber and slightly smoked burrata mousse (1,2,6,11)

Or

Mackerel confit in olive oil, served with combava lime apple-beetroot tartare and sour cream (2,4,11)

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Grilled swordfish, served with curried cauliflower, caper seasoning and citrus (1,6,12)

Or

Farm chicken supreme, served with smoked bacon potato cake \*,  
reduced jus and creamy Beaufort (2,3,12) \* dish containing pork

Or

Vegetarian celeriac lasagna, topped ajo blanco sauce (7,8,12)

Or

Grilled butcher's cut 180gr from the Bocquet's family, tartare or peppercorn sauce,  
Served with green salad, baby potatoes. (1,2,3,5,6,12) Cooking preference : blue/ rare/ medium/ well done

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Cheese selection or faisselle

Or

Red berry velouté, raw and cooked berries, served with yogurt sorbet, and raspberry tuile

Or

Chocolate and melting praline tart, served with mucilage sorbet

Menu with cheese and dessert : supplement 6 €

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10: lupin, 11: sulfites, 12 : celery, 13 : mollusks, 14 : crustaceans



**Menu du Semnoz 60 €**

One starter, one main course, and one dessert of your choice from the à la carte menu.

Cheese or faisselle supplement 6 €

**Menu de la Tournette 78 €**

An amuse-bouche, a starter, a fish course, a meat course, cheese, and dessert.

Created according to the chef's inspiration and available only when ordered

by the entire table.

This tasting journey is designed to delight and awaken the palate from the first bite to the last.

Portions are thoughtfully balanced to ensure that every flavour can be savored in

harmony throughout the meal.

### Cheeses

Selection of cheeses by Mr Gay (2)	13 €
Faisselle served with fresh cream and red fruit coulis (2)	6 €

### Desserts

Please choose your dessert at the beginning of the meal to allow for preparation.

Thank you for your understanding

Red berry velouté, raw and cooked berries, served with yogurt sorbet, and raspberry (1,2,3)	13 €
Rhubarb compote, hibiscus syrup, served with basil emulsion and sorbet (1,2,3)	13 €
Chocolate and melting praline tart, served with mucilage sorbet (1,2,3,7)	13 €
Lemon revisited as a pavlova, served with light meringue and airy cream (2,3)	13 €
“ At your orders, my Colonel !!!” lemon and vodka dessert (11)	13 €



**Children's menu 14€**

Fish or meat with French fries or vegetables or mixed both

Two scoops of ice cream, flavours of your choice

Served up to 10 years old



## Discover our partners and local producers

Meats : Family Bocquet, Butchers,  
16 rue Louis Boch, Annecy (74)  
Rideau Volailles, 405 rte des Futaies, Villaz (74)

Fish: Emmanuel Clerc (Manu), fisherman on Lake Annecy,  
3621 rte d'Albertville, in Sévrier (74)

Cheeses : Pierre Gay, Cheesemaker,  
Meilleur ouvrier de France 2011,  
47 rue Carnot à Annecy (74)

Chocolats : Bruno Meyer, chocolatier,  
4 pl St-François de Sales, Annecy and Poisy (74)

Bread : Boulangerie Rouge breads,  
3 rue du Lac in Annecy and Cran Gevrier (74)

All our meat comes from France  
Pork from France or Iberia