



Water

To accompany your meal, your first bottle of micro-filtered water, still or sparkling, is offered with our compliments.

Because water is a precious and essential resource, we are committed to preserving our environment for future generations.

Menus

Please note that dishes ordered à la carte cannot be changed to a set menu once the order has been placed.

The **Veyrier Menu** is a fixed menu and cannot be altered.

Should you wish to select an alternative starter, main course or dessert, we invite you to choose the **Semnoz Menu**, which offers greater flexibility.

We kindly ask that each guest order at least one hot dish.

A la carte

Starters

Homemade foie gras terrine, served with glazed confit pear, blackcurrant and Mondeuse wine (1) 24 €

Artichoke Velouté, served with slow-cooked egg, wild harvest mushrooms,
autumn truffle and toasted brioche (1,2,3) 20 €

Snails in parsley butter, served with potato foam, (snails supplied by Philippe Héritier) (2,5,13) 16 €

Gently slow confit trout in olive oil, and fresh herbs, served with coleslaw and lemon gel (1,3,4,5) 16 €

Main Courses

Sea bass fillet, served with a finesse vanilla parsnip purée, wasabi and sour apple gel (1,2,4,5,12) 30 €

Grilled monkfish fillet, with creamy curry coconut and wok-fried seasonal vegetables (1,2,4,6,7,8,9) 34 €

Duck breast fillet served with orange & miso sauce Chestnut cake and honey- glazed carrots (1,2,3) 30 €

Veal fillet served with wild harvest mushrooms selection, reduced pan jus and
Savoyard potato, bacon loaf * (1,2,3,12) dish containing pork 33 €

Grilled butcher's cut 180g from the Bocquet's family, tartare or peppercorn sauce, 31 €
served with green salad, baby potatoes. (1,2,3,5,6,12) Morel sauce supplement 7 €
Cooking preference : blue/ rare/ medium/ well done

Sweet potato fondant served with stuffed melting spinach and spiced tomato coulis (2,3,11,12) 24 €

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 cannot be included on menus.*

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

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

Mont Veyrier Menu 47 €

Snails in parsley butter, served with potato foam, (snails supplied by Philippe Héritier) (2,5,13)

Or

Gently slow confit trout in olive oil, and fresh herbs, served with coleslaw and lemon gel

* _ * _ * _ * _ *

Sea bass fillet, served with a finesse vanilla parsnip purée, wasabi and sour apple gel (1,2,4,5,12)

Or

Duck breast fillet served with orange & miso sauce Chestnut cake and honey- glazed carrots (1,2,3)

Or

Sweet potato fondant served with stuffed melting spinach and spiced tomato coulis (2,3,11,12)

Or

Grilled butcher's cut 180g from the Bocquet's family, served with green salad,
baby potatoes and tartare (1,2,3,5,6,12) or peppercorn sauce. supplement 6 €

* _ * _ * _ * _ *

Cheese selection or faisselle (2)

Or

Almond, Chocolate & Morello Cherry Entremets served with Chocolate-caramel ganache
and cherry sorbet (1,2,3,7)

Or

Apple Tartlet served with apple sorbet, hazelnut caramel tuile and Chantilly cream (1,2,3,7)

Menu with cheese and dessert: supplement 6 €

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

Menu du Semnoz 60 €

*Suggestions are only available à la carte
and cannot be included on menus.*

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

Rum Baba, Mango and passion fruit gel served with coconut Chantilly cream (1,2,3)	13 €
Apple Tartlet served with apple sorbet, hazelnut caramel tuile and Chantilly cream(1,2,3,7)	13 €
Almond, Chocolate & Morello Cherry Entremets served with Chocolate-caramel ganache and cherry sorbet (1,2,3,7)	13 €
Soft Hazelnut Biscuit served with vanilla mousse, spiced confit pear and pear sorbet (1,2,3,7)	13 €
“At your orders, my Colonel !!!” lemon and vodka dessert (11)	13 €

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

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