



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 apple, quince, and ginger condiments.	24 €
Roasted scallops served with smoked chantilly and candied beetroot.	19 €
Snails in parsley butter served with potato foam. Snails supplied by Philippe Héritier.	16 €
Smooth corn velouté with turmeric, served with foie gras croustilles and seasonal mushrooms.	15 €

Main Courses

Turbot fillet served with cauliflower purée with lime and rock fish jus.	33 €
Poached cod served with fine shellfish cream, flavoured with Noilly Prat and butternut millefeuille.	30 €
Veal rump poached and roasted with sage, served with creamy artichoke purée and autumn truffles.	33 €
Grilled duck breast served with candied plums, rich jus, and creamy polenta with bacon.*	29 €
Chickpeas sautéed with smoked paprika, served with roasted squash, almond flakes, and umami broth.	25 €
Grilled butcher's cut 180g from the Bocquet's family, served with green salad, baby potatoes and tartar sauce. Morel sauce supplement 7€	30 €

*Dish contains pork

Suggestions

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

Roasted veal sweetbread with mushrooms.	45 €
Grilled beef fillet (180g), reduced jus and tartar sauce.	40 €
Morel sauce supplement	7 €
Pike quenelle with crayfish sauce.	30 €
Féra from Lake Annecy served with lobster sauce.	34 €
Supplied by Manu, fisherman on Lake Annecy (subject to availability)	
Perch from Lake Annecy.	36 €
Supplied by Manu, fisherman on Lake Annecy. (subject to availability)	

Mont Veyrier Menu 47 €

Snails in parsley butter served with potato foam. Snails supplied by Philippe Héritier.

Or

Smooth corn velouté with turmeric, served with foie gras croustilles and seasonal mushrooms.

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Poached cod served with fine shellfish cream, flavoured with Noilly Prat and butternut millefeuille.

Or

Grilled duck breast served with candied plums, rich jus, and creamy polenta with bacon.*

Or

Chickpeas sautéed with smoked paprika, served with roasted squash, almond flakes, and umami broth.

Or

Grilled butcher's cut 200g from the Bocquet's family, served with green salad, baby potatoes and tartar sauce. supplement 6 €

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Cheese selection or faisselle

Or

Exotic freshness, spiced mango and pineapple with coconut ice cream

Or

Chocolate delight, puffed rice crisp, and praline chantilly

Menu with cheese and dessert: supplement 5 €



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 5 €

Menu de la Tournette 77 €

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	12 €
Faisselle serverd with fresh cream and red fruit coulis.	6 €

Desserts

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

Gourmet brownie, chestnut cream and vanilla heart.	13 €
Exotic freshness, spiced mango and pineapple served with coconut ice cream	13 €
Apple pie and crème brûlée served with apple ice cream.	13 €
Douceur chocolat, puffed rice crisp, and praline Chantilly.	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