

Mr. Georges, Mr. Yann,
Pierre-Emmanuel Jacquin
And their team suggest you...

APÉRITIFS

Gewurztraminer Vendanges Tardives (12 cl) (sweet white wine)	11,00
Ricard, Mauresque, Perroquet, Tomate (2 cl)	6,00
Martini (5 cl), Campari (5 cl), Suze (5 cl), Porto red, Porto white (5 cl)	6,50
Champagne Brut sélection de la Brasserie (12 cl) Kir Royal (12 cl)	14,80
J&B Rare, Jameson Premium (4 cl)	8,50
Jack Daniel's N°7, Chivas 12 ans, Bourbon Bulleit (4 cl)	9,50
Laphroaig 10 ans, Aberlour 10 ans, Nikka Coffey Grain (4 cl)	14,50
Sanbitter San Pellegrino alcohol free (10 cl)	5,90
Américano Martini red, Campari, sparkling water, orange (9 cl)	10,50
Negroni Gin, Martini Red, Camparis, orange (9cl)	10,50
Kir au vin blanc Black current, raspberry, peach, mulberry, chestnut (12 cl)	6,00
The "Thiou" Kir with sparkling white wine	6,80
Black current, raspberry, peach, mulberry, chestnut (12 cl)	

DRAFT BEERS

	25cl	50cl
HEINEKEN Blonde Type Lager 5°	4,90	9,80
AFFLIGEM Blonde d'Abbaye bénédictine 6,7°	5,00	10,00
AFFLIGEM Blanche d'Abbaye 4,8°	5,00	10,00
FISCHER Ambrée Dorelei 6,3°	5,00	10,00
Panaché, Monaco, Demi sirop, Tango, Canari, Valse	4,90	9,80
Amer bière, Heineken + Picon 4cl	6,50	13,00

BEERS, CIDERS BY THE BOTTLE

La bière autrement au moût de Chablis par Baudoin Millet 6° (33cl)	9,50
French Unic beer, citrus fruits aromas typical from chardonnay wine	
Brasserie artisanale du Mont-Blanc (33cl)	7,80
Rousse 6,5°, white 4,7°, Green Gènepi 5,9°, Cristal IPA 4,7°, Blueberry 5,8°	
Desperados 5,9° (33cl) Bière blonde aromatisée à la téquila	7,50
Heineken 0.0 alcohol free (33cl) 100% natural	7,20
Cider La Mordue Hard Cider Original 6° (27,5cl)	7,50

Beers cocktails

	25cl	50cl
Divine Idylle Cherry sirup, apple juice, Heineken	5,00	9,90
Excentrique grapefruit sirup, pineapple juice, Heineken	5,00	9,90
Dame du Lac whisky, Heineken	5,00	9,90
Panaché, Monaco, Demi sirop, Tango, Canari, Valse	7,50	14,00
Rouge Désir strawberry sirup, campari, Heineken	7,50	14,00
Caraïbes rum, exotic fruits juice, Heineken	7,50	14,00

Cocktails & Virgin cocktails

Annecy Spritz <i>Local lemon verbena liquor, sparkling wine and water (15cl)</i>	11,50
Select Spritz Le Vrai vénitien <i>Select, sparkling wine and water (15 cl)</i>	11,50
Apérol Spritz <i>Apérol sparkling wine and water (15 cl)</i>	11,00
Hugo Spritz <i>Elberry liquor sparkling wine and water (15 cl)</i>	11,50
Limoncello Spritz <i>Limoncello, sparkling wine and water (15 cl)</i>	11,50
Virgin Spritz 0.0% <i>(alcohol free), sirup spritz, San Bitter, sparkling water (15 cl)</i>	10,00
Mojito <i>Rum white, mint, soda, lime (15 cl)</i>	12,50
Mojito Royal <i>Rum white mint, champagne, lime (15 cl)</i>	17,50
Planteur <i>Rum white, fruit juice, grenadine (20 cl)</i>	12,50
Pina Colada <i>Rum ambeur, rum white, pineapple, coco cream (15 cl)</i>	12,50
Sex On The Beach <i>Vodka, peach sirup, pineapple juice, cranberry (15 cl)</i>	12,50
Téquila Sunrise <i>Téquila, orange juice, grenadine (15 cl)</i>	12,50
Porn Star <i>Vodka, vanilla, passion fruit, juice, sparkling wine shooter (15 cl)</i>	16,00
Martini expresso <i>Vodka, liqueur de café, expresso, sucre de canne (15cl)</i>	12,50
Dark'n Stormy <i>Rhum ambré, Ginger Beer, citron vert (15cl)</i>	12,50
Moscow Mule <i>Vodka, Ginger Beer, citron vert, menthe (15cl)</i>	12,50
Mai Tai <i>Rhum ambré et blanc, liqueur d'orange, jus de citron vert, orgeat, sucre (15cl)</i>	12,50
Daiquiri <i>Rhum blanc, citron vert, sucre de canne (12 cl)</i>	12,50
Bloody Mary <i>Vodka, jus de tomate assaisonné, jus de citron, céleri (20cl)</i>	12,50
Apple'T <i>apple juice , tea peach sirup , lemon juice, limonade (20 cl)</i>	8,50
Vanilla Sky <i>Pineapple juice, pear juice, vanilla sirup (20 cl)</i>	8,50
Virgin Mojito <i>Soda, lime, fresh mint, sugar (20 cl)</i>	8,50
Virgin Planteur <i>Virgin planteur, sirup grenadine (20 cl)</i>	8,50
Virgin Pina Colada <i>rum syrup , coco, cream pineapple juice (20 cl)</i>	8,50
Virgin Porn Star <i>passion fruit juice , vanilla, limonade (20 cl)</i>	8,50
Virgin Sex On The Beach <i>Cranberry juice, limonade, lime (20 cl)</i>	8,50

Champagnes AOP

	12 cl	75cl
Besserat de Bellefon Grande Tradition Brut AOP	14,90	89,00
Besserat de Bellefon Cuvée des Moines Rosé AOP		110,00
Besserat de Bellefon Cuvée des Moines Blanc de Blancs Grand Cru AOP		135,00

FRESH DRINKS

Perrier <i>(33 cl)</i> , Vittel <i>(25 cl)</i> , diabololo, limonade <i>(25 cl)</i>	4,50
Coca-Cola, Coca-Cola Zero <i>(33 cl)</i> Fuze Tea pêche, menthe citron vert <i>(25 cl)</i>	4,90
Fanta orange, Sprite, Schweppes Indian Tonic <i>(25 cl)</i>	4,90
Lemonade San Pellegrino "Limonata" <i>(33 cl)</i>	4,90
Orangeade Sanguine San Pellegrino "Aranciata Rossa" <i>(33 cl)</i>	4,90
Pomegranate & Orangeade San Pellegrino "Melograno & Arancia" <i>(33 cl)</i>	4,90
water sirup – <i>Handcraft from cane sugar</i>	3,70
Jus de fruits <i>(25 cl)</i> - <i>Apple², Orange³, Pineapple³, Apricot³, Strawberry², Tomato¹</i>	4,90
Fresh orange juice, fresh lemon juice	6,50

STARTERS



✓	Houmous maison à l'orientale / Oriental style Houmous <i>Chick peas, olive oil, sauce tahini, pita bread</i>	11,50
	Escargots de Bourgogne / Burgundy snail <i>garlic and herbs butter</i>	par 6 : 14,90 par 12 : 24,90
	Saumon frais en Gravlax / fresh salmon gravlax <i>with gin and salt, marinade, vegetables home-made pickles, home-made foccacia bread</i>	16,00
	Notre terrine de cochon / our potted meat <i>Our potted meat, bescoin local brioche, home-made vegetables pickles</i>	13,50
✓	Œufs mayonnaise / Mayonnaise eggs <i>Poached local farmed eggs, celeriac salad with mustard seed and sweet Alsatian mustard, kalamansi pearls, bread croutons, wild herbs chlorophyll</i>	9,00
	Foie gras de canard de France "1968" / Duck foie gras <i>According to availability, our grand-father's receipe, seasonal chutney, local brioche, salt and pepper. Glass of Gewurztraminer Vendanges Tardives (sweet white wine) 10cl (+ 8,50€)</i>	25,00
	Soupe à l'oignons maison / homemade onions soup <i>THE soup Made in France ! Onions soup, gratinated with emmental cheese and croutons</i>	9,90
	Planche Apéro de charcuterie / Appetizer board of cold cuts <i>Smoked ham, cooked ham and sausage from Villaz, our potted meat, homemade vegetables pickles, crispy wafers with smoked paprika</i>	19,80
✓	Planche Apéro Végétarienne / Vegetarian appetizer board <i>Houmous, fresh labneh cheese with zaatar, Tzatziki flavored with fresh mint, crisp vegetables, falafels, pita bread</i>	16,50
✓	Saint-Marcellin IGP du Dauphiné dorloté au four / Melted Saint-Marcellin cheese <i>The creamy and melting little cheese, olive oil, herbs of Provence, toasted bread</i>	10,50

We guarantee a menu created using raw, seasonal produce, with dishes made in our kitchen or in our pastry workshop

Salads & large plates



Intemporelle César / Timeless Cesar salad	18,80
<i>Salade, tender chicken fillet cooked low temperature, Grana Padano PDO cheese, tomatoes, sauce César, croutons</i>	
✓ Buddha Bowl	18,80
<i>Salade de saison, avocado breaded with poppy seeds, falafels chickpeas, home- made houmous, crunchy vegetables, tomatoes, Tzatziki flavored with fresh mint, citrus fruit sauce</i>	
Confidentielle Confucius au Thon frais / Confidential Confucius with fresh tuna	19,90
<i>Salade, chinese sauce, fresh half -cooked tuna breaded with sesame seeds Fried noodles, crunchy vegetables , cherry tomatoes Confucius sesame sauce with Asian perfume and coriander</i>	
✓ Chèvrerie de Stéphane / hot goat cheese salad	18,90
<i>Salade , crunchy breaded local goat cheese, crunchy vegetables, tomatoes, grilled almonds, honey</i>	
✓ Caprese des Européens	17,80
<i>Colored tomatoes, burrata mozzarella, basil pesto, pine nuts, black olive flakes</i>	
Tartare de saumon "Toi & Moi" / Salmon Tartare "You and Me"	28,80
<i>Fresh salmon tartare, smoked salmon tartare, just as my grandfather loved it Claude Jacquin since 1986, chives, spring onions, salmon eggs, salad , home-made french fries</i>	
La "Guédille au crabe" comme un lobster roll / Crab and shrimps roll	27,90
<i>Brioche home-made bread, avocado, crab and shrimps, mousquetaire's sauce with lime juice and sweet chily peppers, avocado, onions red onions, spring onions, crispy waffle potatoes, salad</i>	

Children Menu* (-de 10 years)

main + dessert -12€50-

main choices

Chopped steak or fresh grilled salmon home-made french fries

Choices of dessert

Stewed apple or 1 ice-cream scoop

*Hors boissons. Non cumulable avec d'autres offres, cartes ou gratuité

✓ Vegetarian / Vegan

Sea food



Produits exclusivement frais et de grande qualité,
suivant arrivage et disponibilité

PLATTERS

Plateau Royal (per person)	117,60
----------------------------	--------

*1/2 fresh lobster, 1/2 fresh crab, 6 oysters Fines de Claires Marennes Oléron n°3,
1 Creuse de Cancale Bretagne n°3, 1 Spéciale Perle de l'Impératrice n°3,
1 huître « Top » of the month, 2 Dublin bay prawns, 2 pink shrimps Perle de Corail,
Small grey prawns, whelks,*

Plateau des Mareyeurs (per person)	73,50
------------------------------------	-------

*1/2 fresh Crab, 6 oysters Fines de Claires Marennes Oléron n°3,
1 Creuse de Cancale Bretagne n°3, 1 Spéciale Perle de l'Impératrice n°3,
1 huître « Top » of the month 2 Dublin pray prawns, 2 pink shrimps Perle de Corail,
Small grey prawns, whelks,*

Assiette de l'Écailler (par personne)	33,00
---------------------------------------	-------

*3 oysters Fines de Claires Marennes Oléron n°3, 1 Dublin bay prawn
3 pink shrimps Perle de Corail, small grey prawns, whelks*

Plateau du Pêcheur (par personne)	88,20
-----------------------------------	-------

*1/2 Lobster, 1/2 fresh Crab, 2 Dublin bay prawns,
3 pink shrimps Perle de Corail, Small grey prawns, whelks*

Plateau des Européens (par personne)	73,00
--------------------------------------	-------

*2 oysters Fines de Claires Marennes Oléron n°3, 2 Creuses de Cancale Bretagne n°3,
2 Spéciales Perle de l'Impératrice n°3, 2 huîtres « Top » of the month, 1 Dublin bay prawn 2 pink
shrimps Perle de Corail, Small grey prawns, whelks*

TAKE AWAY -7 / 7-

**-30% discount on the menu prices,
Order by phone or directly at the
restaurant 04 50 45 00 81**

OYSTERS ACCORDING TO ARRIVAL



	By 3	by 6	by 9
Fines de Claires Marennes Oléron n° 3	9,20	18,00	26,90
Creuses de Cancale Bretagne n° 3	10,10	19,90	26,60
Spéciale Perle de l'Impératrice Joël Dupuch n° 3	16,40	32,80	48,60
<i>L'huitre des "Petits Mouchoirs"</i>			
Plateau dégustation 8 huîtres (8 oysters)			37,50
<i>2 Fines de Claires Marennes Oléron n°3, 2 Creuses de Cancale n°3, 2 Spéciales Perle de l'Impératrice n°3, 2 huîtres « Top » of the month</i>			

TOP OYSTER OF THE MONTH



Ask your waiter

SEA FOOD



Bulots frais / Fresh cooked whelks and aioli, 300 gr	14,50
5 Belles crevettes roses / 5 Pink shrimps « Perle de Corail »	10,50
Langoustine fraîche / Dublin pray prawn, one piece	5,80
Tourteau entier / Fresh Crab with mayonnaise	35,80
1/2 Tourteau / 1/2 fresh crab with mayonnaise	18,90
Homard entier / Lobster with mayonnaise	87,80
1/2 homard / 1/2 fresh Lobster with mayonnaise	43,90
Crevettes grises / Gray small prawns, 100gr	12,50

MUSSELS



According to arrival and availability according to season

Moules à la marinière	22,80
<i>Butter, white wine, onions, celery, herbs, home-made fresh fries</i>	
Moules enfant	18,00
<i>Butter, apple juice, onion, celery, herbs, home-made fries</i>	
Moules escargot / garlic butter	23,20
<i>Butter, white wine, onions, celery, herbs, home-made fresh fries</i>	
Moules Spéciale Européens	24,50
<i>Secret mixed herbes and spices, butter, home-made fresh fries</i>	

Fish and seafood



Curry thaï	29,80
<i>White fresh fish, prawns, combawa, citronnella, coconut milk, yellow curr, fresh vegetables, onions, sesame seeds, Jasmin rice</i>	
Filet d'omble chevalier frais de région / Fresh Omble Chevalier fish	36,00
<i>Fresh grilled char fish , fresh pan sautéed vegetables, hollandaise sauce with local wild garlic, Kalamansi pearls</i>	
Tartare de saumon "Toi & Moi" / Salmon Tartare "You and Me"	28,80
<i>Fresh salmon tartare, smoked salmon tartare, just as my grandfather loved it Claude Jacquin since 1986, chives, spring onions, salmon eggs, salad , home-made french fries</i>	
La "Guédille au crabe" comme un lobster roll / Crab and shrimps roll	27,50
<i>Brioche home-made bread, avocado, crab and shrimps, mousquetaire's sauce with lime juice and sweet chily peppers, avocado, onions red onions, spring onions, crispy waffle potatoes, salad</i>	
Homard frais grillé / grilled lobster	
Grilled Lobster	84,20
1/2 grilled lobster	44,80
<i>Pan sautéed fresh vegetables, jamsin rice, bearnaise sauce</i>	
Aïoli & Génépi	19,80
<i>Poached fresh white fish, fresh boiled vegetables, aïoli flavoured with black garlic, whelks hard boiled local farmed egg</i>	
Spaghetti "Vermicelli" au gambas Label Rouge / Spaguetti with Label Rouge Prawns	31,50
<i>Artisanal spaghetti pasta from « Pasteificio Leonessa » grilles prawns, lobster creamy sauce, Cherry tomatoes, basil crisps, black olives flakes</i>	

sides



Salad	Small: 3,00	Large: 5,00
Homemade french fries	Small: 3,50	Large: 6,50
Potato gratin		6,50
Roasted fresh vegetables		6,00
Thaï rice		3,00
Crispy waffle potatoes		4,00
Spaghetti "Leonessa" with butter		6,50

The most famous one



Le célèbre
« Café de paris »
Des européens
34,50

*Sirloin steak grilled and it famous "Café de Paris" sauce
homemade french fries, seasonal salad*

The very first "Café de Paris" was served In Annecy
At the Brasserie des Européens in 1990.
Very often imitated but never equaled!

Meats



Filet de bœuf "Châteaubriand" au poivre / Beef filet grilled <i>Beef filet with pepper sauce flammed with cognac liquor, potato gratin</i>	35,00
Steak Très Brasserie / Very steak Brasserie <i>Rump steak grilled, homemade béarnaise sauce, french fries, salad</i>	24,00
Authentique "Cotoletta alla milanese" / Milanese veal Chop <i>Beautiful french veal chop In a crispy, golden butter coating, spaghetti "Vermicelli" from The renowned napolitain house Leonessa with home made basil pesto</i>	39,80
Tartare bœuf français Brasserie / Raw beef tartare <i>Knifed-cut, prepared and seasoned In kitchen to order, homemade french fries and seasonal salad</i>	23,50
Tartare de bœuf iodé "Ostreidae" / Raw beef tartare with special oyster <i>This Is a surprising combination of beef and Joël Dupuche's oyster, star of Cap Ferret, sea lettuce, yuzu lemon pearl, crispy waffle potatoes</i>	28,80
Véritable Pluma Ibérico Bellota "Apicius" <i>Tender, marbled cuts of the famous spanish black piggs, fed on acorns, grilled medium, with Apicius sauce dating back to Roman empire, roasted vegetables</i>	32,80
AFC "Annecy Fried Chicken" <i>Chicken tenders marinated in cajun spices In a crispy corn flakes dress, citrus chilly mayonnaise, homemade french fries</i>	19,50
Boite chaude du Revard / Revard cheese hotbox <i>whole raw milk cheese from cows fed on grass and hay near Mon-Revard mountain In Savoie.</i>	36,00

served with baby potatoes, smoked ham, cooked ham and sausage from Villaz, seasonal salad

DESSERTS & CHEESE

All our pastries are produced by our Pastry Corner

Saint Marcellin IGP du Dauphiné / Saint-Marcellin Cheese from The Dauphiné	9,00
<i>The creamy and melting little cheese</i>	
Paris-Brest 1909	10,00
<i>The most famous "bicycle wheel" of the last century, paying homage to the cycling race of the same name. puff pastry, praline mousseline, praline, Polignac almonds</i>	
Fraisier des Jardins de Bagatelle inspiré de Gaston Lenôtre 1966 / Strawberry cake	11,00
<i>Sponge cake soaked in kirsh sirup, strawberry confit, vanilla mousseline, wipped cream, fresh strawberries</i>	
Pavlova aux fruits rouges / Red fruits Pavlova	10,00
<i>Created for Anna in de 20s, french crispy meringue, vanilla cream, red fruit topping, fresh red fruits</i>	
Crème brûlée à la gousse de vanille 1691	9,60
<i>Created by François Massialot and served for the first time In 1691 to Philippe d'Orléans</i>	
Soupe de fraises fraîches / Fresh strawberry soup	9,80
<i>Flavored with fresh mint, min tea sorbet, our all time favorite summer desert</i>	
Tarte citron cassée dans la verrine / Lemon pie broken In the glass	9,00
<i>Lemon curd and lemon mousse, crumble shortbread biscuit</i>	
Gros Baba ivre de rhum / Baba Pastry	11,00
<i>Originally served with Malage wine by King Stanislas of Poland In the 18th century, In 1735, pastry chef Nicolas Stohrer replaced the wine with rhum ! whipped cream and rhum</i>	
L'européens Prince d'orange 1990 / 3 chocolate cake	10,00
<i>One of our first desert when we started 35 years ago... a light desert with 3 chocolats mousse, dark, white and orange, on a cocoa sponge cake with orange flavored crustard</i>	
Profiteroles au chocolat chaud	11,00
<i>Puff pastry garnished with vanilla ice-cream, hot chocolate</i>	
Café gourmand	10,00
<i>Baci di Dama, vanilla pana cotta with red fruits, ice-cream, vanilla puff pastry, chocolat mousse</i>	
Thé à la menthe gourmand	10,00
<i>Gunpowder fresh mint tea , oriental service</i>	
Crêpes / crepes	
Sugar	5,50
Hot chocolate, Nutella®, milk caramel, blueberry jam	7,50
Grand Marnier® orange liquor	8,00

ICE-CREAM

All our Ice-cream are produced by our Pastry corner

L'originelle Pêche Nellie Melba 1894 (en saison uniquement) / Peach Nellie Melba	9,90
--	------

Created by A.Escoffier at the Savoy Hotel In London for the very famous soprano Nellie Melba In 1894. Vanilla ice-cream, peaches poached In a vanilla sirup, raspberry sauce and nothing else !

Café Affogato Pistacchio	9,90
--------------------------	------

Vanilla ice-cream, pistachio cream, crushed roasted pistachio, expresso 100% arabica Perle Noire

Café liégeois	9,90
---------------	------

Coffee ice-cream, iced coffee 100% arabica, whippe cream, Polignac almonds, coffee topping

Très chocolat liégeois	9,90
------------------------	------

Chocolate ice-cream, warm chocolate, whippe cream, crunchy chocolate balls

Sundae caramel	9,90
----------------	------

Salty caramel ice-cream, meringue, whipped cream, peanuts topping, crunchy Granola®cookies

Dame Blanche	9,90
--------------	------

Vanilla ice-cream, meringue, crunchy chocolate balls whipped cream

Chaperon Rouge	9,90
----------------	------

Vanilla ice-cream, strawberry sorbet, meringue, whipped cream, Polignac almonds, red fruit topping

Exotique	9,90
----------	------

Pineapple and mango sorbet, meringue, whipped cream, exotic topping, Polignac almonds

À la boule- ice- cream scoops

Glaces : Lemon, Vanilla, Coffee, Salty caramel, Dark chocolate, Hazelnut Chartreuse

Sorbet: strawberry, mint tea, Pineapple, Mango

3 scoops : 9,50 • 2 scoops : 6,50 • 1 scoop : 3,50

Complimentary: whipped cream : 2,00 • Hot chocolate : 2,00 •

Colonel	11,00
---------	-------

lemon sorbet, vodka liquor (3 cl)

Chartreux	11,00
-----------	-------

Chartreuse ice-cream, Chartreuse liquor(3 cl)

Mango-Mango	11,00
-------------	-------

Mango sorbet, rhum (3 cl)

Granier & Granier	11,00
-------------------	-------

Ananas sorbet, organic local lemon verbena liquor (3 cl)