

La Rotonde des Trésoms

**Intuition cooking,
virtuous for well-being**

Eric Prowalski

*An aquatic culinary dialogue
between the Arcachon basin and Lake Annecy.*

*Eric Prowalski is guided by water,
the crystal clear one of Lake Annecy
and that of the ocean.*

*Inspired by the verticality of the mountains of
Savoie and the horizontality of the large
expanses of Aquitaine.*

*Transported by the forests, the smells,
lights, the best products
of these two territories
which shapes it over the 4 seasons.*



L'ALCHIMIE 129 €

From the verticality of the mountains of Savoie to the horizontality of the great expanses of Aquitaine in 5 steps.

THE PROLOGUE

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THE EGG

Descent from our mountain pastures, iodized flavors

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THE MALLARD

When the mallard flies over Annecy

Or

THE MULLET FISH

In two prints

•

THE FIG

Freshness of fig leaves

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THE EPILOGUE

TO COMPLETE THE EXPERIENCE

Cheese proposal, worked by us
(Abondance or Gorgonzola): €15

L'ALCHIMIE WINE PAIRINGS 69 €

Our sommelier offers you a pairing of 3 10 cl glasses of wine.

Change of dish or dessert: 20€

-More than 6 guests, the choice of dish must be common to the entire table-



LA RENAISSANCE 129 €

Mindful menu, an ode to nature and plants
in 5 steps.

THE PROLOGUE

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CAULIFLOWER

The cabbage in white clothes,
iodized tea spray

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THE EGGPLANT

Between bitterness and gluttony

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RICE PUDDING

Memories of family moments

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THE EPILOGUE

TO COMPLETE THE EXPERIENCE

Cheese proposal, worked by us
(Abondance or Gorgonzola): €15

Change of dish or dessert: 20€



L'ODYSSÉE 199 €

A real opportunity to discover the world of the Chef and the precision of his team during this culinary journey with nine stops.

THE PROLOGUE

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THE CRAYFISH MIRROR

Depth of soul across the two ecosystems

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THE EGG

Descent of the mountain pastures

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THE POTATO

Muslin and scents of the undergrowth

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THE SAINT PETER

All in elegance

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THE MALLARD

When the mallard flies over Annecy

•

RICE PUDDING

Memories of family moments

•

CHOCOLATE

Chocolate, sturgeon roe, hazelnut

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THE EPILOGUE

TO COMPLETE THE EXPERIENCE

Cheese proposal, worked by us
(Abondance or Gorgonzola): €15

L'ODYSSEE WINE PAIRINGS 109 €

Our sommelier offers you a pairing of 5 10cl glasses of wine.

Change of dish or dessert: 20€
- Menu offered to the entire table -



THE YOUNG GOURMET MENU €39

**For the taste buds of the youngest,
the Chef offers you a 3-course menu**

Menu served to children under 12 years old

THE PUMPKIN AND THE BLUEBERRY

Raw and cooked

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POULTRY

Roasted poultry supreme,
potato mousseline

Or

FISH

The fish of the moment,
potato mousseline

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THE CHOCOLATE

In soft



OUR ACTIONS TO A VIRTUOUS RESTORATION



Denis Pourcher Photographie

Moments of sharing and exchanges from our kitchen team, around aromatic herbs from our garden.

PRODUCTS OF TERROIRS

More than 10 years of strong ties and trust with our suppliers. A cuisine of local products, in a short circuit, from producers and artisans carefully chosen based on their sustainable and social commitments.

CHARTER PARTNER

We establish for our suppliers a charter of shared responsibility integrating progress objectives in order to develop their practices: reduction of packaging, alternatives to disposable plastic, recycling of pallets, etc.

TRANSFORMATION OF ORGANIC WASTE

We have installed a Bio-Digester which allows us to sort green waste from all services, considerably reducing our volume of organic waste. We are a pilot establishment on the project with the city of Annecy.

BUILDING WITH PEOPLE

We welcome and train employees with disabilities, in an inclusion project alongside the local EPANOU association.

We are continually working to improve the working conditions of our teams.

OUR LOCAL ARTISANS AND THEIR EXCEPTIONAL PRODUCTS:

Aquatic Treasures

Lake Fish | Emmanuel Clerc - Annecy (74)
Seafood: Saint Jean-de-Luz auction (64) & Arcachon auction live (33)

Jewels of the Earth

Fruits and Vegetables | Favrin Vegetables - Aix-Les-Bains (73)
and Timothée Chatelain - Veronnex (74)
Apples and Fruit Juice | Didier Bunnaz, Arborist in Cruseilles (74)
Micro sprouts | Hortus Croqus - Thônes (74)

Farm Delights

Organic Eggs | Timothée Chatelain - Veronnex (74)
Poultry | Thomas Besombes (74)
Calf | Bocquet Butchery - Annecy (74)
Charcuterie | Baud - Annecy (74)

Cheese Wonders

Cheese and Cream | Pierre Gay - Annecy (74)
Tomme des Bauges AOP | Savoie (73)
Abundance PDO | Gaec Les Noisetiers - Col de Leschaux (74)
Butter | Tamié Abbey - Savoie (73)

Grocery Store Treats

Olive Oil | Chris&Olive - Haute-Savoie (74)
Chocolate | Cazenave House - Bayonne (64)
Spirulina | Bauges (73)
Saffron | Salagina (74)
Espelette peppers | Preparation by us

Shards of the Garden

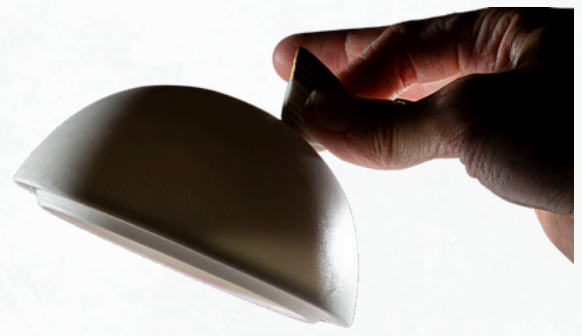
Aromatic herbs | From our garden
Flowers | The Blue Wheelbarrow - Annecy (74)
Citrus | Drôme (26)

Pleasures Bakers

Bread | Comptoir du Pain - Annecy (74)

*Our suppliers & producers are subject to change
depending on the seasons and their supply capacity.*





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*I am lucky to have a dual
culture.
That of my family history in
the Arcachon Basin.
Then that of my adopted
region (Annecy), which
welcomed me with open arms.*

*Every day, I create a true
culinary identity from these
double roots!*

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Eric Prowalski

All our prices displayed are inclusive of tax.
Alcohol abuse is dangerous for health.
The meats are of French origin.

Payment methods accepted:
Bank card, Visa, Mastercard, cash.

