



## 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.*



# MENUS



## TERRE DES ALPES 99 €

**A walk in the heart of the garden, in 3 stages.**

*FOOD AND WINE PAIRING - 3 GLASSES - 59 €*

SERVED AT DINNER : Tuesday to Thursday from 7:15 p.m. to 9 p.m.  
SERVED FOR LUNCH : Tuesday to Saturday from 12:15 p.m. to 1:30 p.m

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## L'ALCHIMIE 129 €

**From the verticality of the Savoie mountains  
to the horizontality of the large expanses of Aquitaine in 5 stages.**

*FOOD AND WINE PAIRING - 3 GLASSES - 69 €*

SERVED FOR LUNCH AND DINNER :  
Tuesday to Saturday from 12:15 p.m. to 1:30 p.m. and from 7:15 p.m. to 9 p.m

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## LA RENAISSANCE 129 €

**Veggie | Mindful menu,  
ode to nature and plants in 5 stages.**

SERVED FOR LUNCH AND DINNER :  
Tuesday to Saturday from 12:15 p.m. to 1:30 p.m. and from 7:15 p.m. to 9 p.m

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## L'ODYSSÉE 199 €

**A real opportunity to discover the world of the Chef  
and the precision of its team during this culinary journey in 9 stages.**

*FOOD AND WINE PAIRING - 5 GLASSES - 109 €*

ONLY SERVED AT DINNER : Tuesday to Saturday from 7:15 p.m. to 9 p.m

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## 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



# 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

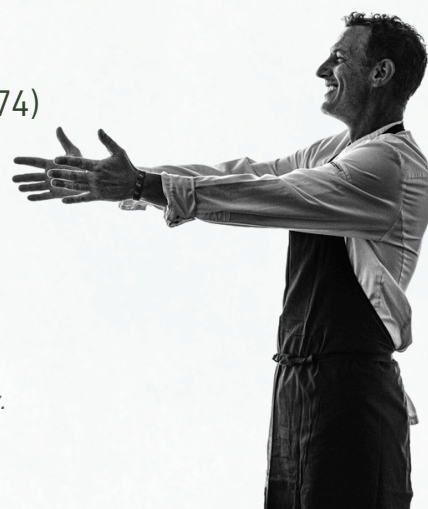
## **Shards of the Garden**

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 your health.  
The meats are of French origin.

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