



## **MENU**

[www.brasseries-bocuse.com](http://www.brasseries-bocuse.com)



## TO SHARE

<b>Crispy Parsley Pork Terrine</b> Tartar sauce	<b>10.00</b>
<b>Mixed Charcuterie and Cheese Board</b> Abondance cheese,, cured ham, cooked ham, sausage, pancetta	<b>24.00</b>
<b>Savoyard Arancini (3 pièces)</b> Crozet pasta, Conca lard and Abondance cheese	<b>10.00</b>
<b>« Maison Viret » Sausage for Sharing</b> Condiments	<b>15.00</b>
<b>« Maison Baud » Charcuterie Board</b> Cured ham, cooked ham, sausage, pancetta	<b>19.00</b>
<b>Vintage Iberian Sardines</b> With semi-salted butter, country bread toast	<b>18.00</b>

## STARTERS

<b>Caesar Salad</b> Chicken breast, Parmigiano Reggiano shavings, golden croutons	starter <b>14.50</b> main <b>19.50</b>
<b>Duck Foie Gras Terrine</b> Fig chutney, country bread toast <i>Glass of Jurançon Wine (12cl)</i>	<b>24.00</b> <b>9.00</b>
<b>Dill Marinated Salmon</b> Lemon cream, country bread toast	<b>22.00</b>
<b>« Perle du Nord » Endive Salad</b> Conca lard, Abondance cheese, Grenoble walnuts, hard-boiled egg	<b>19.00</b>
<b>Perfect Egg with Sautéed Wild Mushrooms</b> Beaufort crumble, walnut oil foam	<b>14.00</b>
<b>Saffron Mussel Velouté from Mont-Saint-Michel Bay</b> Vegetable mirepoix	<b>12.00</b>

## FOR OUR YOUNG GUESTS

### CHILDREN'S MENU (up to 8 years old)

**15.00**



Ask for your coloring book  
With colored pencils



## SIGNATURE DISH

<b>Pike Fish Dumpling, Lobster sauce</b> Rice pilaf, vegetable matignon	<b>26.00</b>
<b>Filet of « Élevage Murgat » Artich char Grenobloise</b> Mashed potatoes with fresh herbs Walnuts, lemon, capers, parsley	<b>32.50</b>
<b>Veal Liver Pan-Fried Lyonnaise</b> Deglazed with vinegar, mashed potatoes, green beans	<b>29.50</b>

## FISH & VEGETARIAN

<b>Ray Wing « Belle Meunière » with Capers</b> Steamed potatoes, fresh spinach leaves, golden croutons	<b>29.50</b>
<b>Seabass Fillet Cooked in Virgin Oil</b> Braised endives, buttery cabbage with chestnuts, orange butter	<b>28.00</b>
<b>Linguine with Mont-Saint-Michel Bay Mussels</b> Vegetable mirepoix, saffron sauce	<b>18.50</b>
<b>Roasted Scallops with Hazelnut Crust</b> Truffled Macaire potatoes	<b>33.00</b>
<b>Carnaroli Risotto with Sautéed Wild Mushrooms</b> Parmigiano Reggiano shavings, meat jus	<b>22.00</b>
<b>Lyon-Style Macaroni Gratin</b> Green salad bouquet, truffled ham	<b>14.50</b>

## MEATS

<b>French Beef Tenderloin Pan-Roasted</b> Mashed potatoes, girolles, bordelaise sauce	<b>36.00</b>
<b>« Maison Baud » Pork Chop Roasted in a Casserole</b> Aligot with Savoie Tomme I.G.P, garlic jus	<b>32.00</b>
<b>Classic or Caesar Beef Tartare</b> French fries, mixed green salad	<b>22.50</b>

*Pour une garantie de fraîcheur irréprochable, ces plats sont préparés en quantité limitée*

*Les origines des viandes sont affichées à l'accueil de notre établissement.*

*Notre Chef est à votre disposition en cas de restrictions alimentaires ou d'allergies*

*Prix nets en euros, taxes et service compris. L'établissement n'accepte plus les règlements par chèque bancaire.*

## Let's get to know Irma Bocuse, Monsieur Paul's mother...

Here you are on the shores of this magnificent lake. The "Venice of the Alps" transports you out of time. Let yourself be lulled by the colors of the Irma Brasserie, by its atmosphere, by the sound of the water just a few meters away, by the undulation of the mountains... and by the perfumes of the kitchens.

What a pleasure it is to enlarge the Bocuse Brasserie family by dropping anchor here in Annecy.

Each place we have chosen is part of a particular history, linked to our Bocuse family. Annecy was an obvious choice: an essential and historic place for Monsieur Paul's family since his mother, Irma, grew up here. It is therefore a sweet tribute that we wanted to pay to him on his land.

Irma Paule Camille Roulier, her maiden name, walked the rue Vaugelas for a few years alongside her parents, François and Francine, owners of the Brasserie Saint-Jean in the center of Annecy.

Irma continued her studies and intended to become a teacher. But fate decided otherwise when her parents left Haute-Savoie for Collonges-au-Mont d'Or!

François and Francine Roulier bought the Hotel du Pont in the early 1920s, located a few hundred meters from the Bocuse Restaurant...

Georges Bocuse and Irma fell in love on the banks of the Saône and sealed their love a year later, in 1925. They got married on February 14th!

They work hand in hand at the Café Restaurant and Hotel du Pont, owned by Georges' parents-in-law, whom they will succeed.

Paul Bocuse was born on 11 February 1926, on the second floor of this restaurant, to the great joy of his parents.

In 1937, Georges bought the establishment from Mr and Mrs Roulier. The story is ongoing and continues.

The culinary passion will continue to be passed on from generation to generation. Mr Paul added the magic of the limonaires, excellence and sharing.

Irma leaves behind the image of a magnificent woman with legendary charisma. She is described by the whole family as a generous woman, of immense kindness, tender and with a huge heart.

At Irma's, local products are highlighted and inspire every recipe. Our chefs have taken care to reproduce the atmosphere of the region in each of their dishes.

It is the promise of a moment of escape, of a culinary walk where you can stop in front of our delicatessen, then enjoy the magnificent terrace with the magical and irreplaceable view of the Alps that Annecy offers us, while sharing and savoring our traditional and historic dishes.

We are committed to perpetuating the values of Paul Bocuse, Georges and Irma, who built the history of the Bocuse family.

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Les Restaurants & Brasseries de Lyon ® Bocuse • Siège social : 1 quai du Commerce 69009 Lyon

