



## **MENU**

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



## TO SHARE

<b>Jols Fries</b> Tartar Sauce, Lemon	<b>14.00</b>
<b>Mixed Charcuteries and Cheese board</b> Abondance, cured ham, cooked board, sausage, pancetta	<b>22.50</b>
<b>Cervelle des Canuts</b> Toast of farmhouse bread	<b>5.50</b>
<b>Sausage « Maison Viret » to Share</b> Plain, Beaufort, Blueberry, Condiments	<b>10.00</b>
<b>Charcuteries Board « Maison Baud »</b> Cured ham, cooked ham, sausage, pancetta	<b>20.50</b>
<b>Soupions en Persillades</b>	<b>18.00</b>

## STARTERS

<b>Caesar Salad Starter</b>	entrée <b>14.50</b>
Chicken breast, Parmigiano Reggiano shavings, golden main course	plat <b>19.50</b>
<b>Marinated Salmon with Dill</b> Tarragon double cream, blinis	<b>22.00</b>
<b>Marinated Red Tuna Tataki</b> Guacamole, citrus fruits, crunchy fennel	<b>28.00</b>
<b>Old-Fashioned tomatoes, creamy burrata</b> Green zebra, crimean black, beef heart, pineapple tomato, pesto, pine nuts	<b>16.00</b>

## MAIN COURSE

<b>Salmon Tartar</b> French Fries, green salad	<b>28.00</b>
<b>Eggplant Parmigiana Genovese</b> Pesto, mozzarella, basilic, Parmigiano Reggiano	<b>19.00</b>
<b>Sea Bream cooked in virgin olive oil</b> Niçois vegetable confit, basil gnocchi	<b>26.00</b>
<b>Pickled Tuna Poke Bowl</b> Vinaigred rice, avocado, citrus fruit, cashew nuts	<b>24.00</b>
<b>Classic or Ceasar Beef Tartar</b> French Fries, green salad	<b>22.50</b>

## 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 Escalope« Milanaise »</b> Linguine with tomato, veal jus	<b>32.50</b>
<b>Veal Liver Pan-Fried Lyonnaise</b> Deglazed with raspberry vinegar, mashed potatoes, green beans	<b>29.50</b>
<b>Tagliata Beef Cultet</b> Mashed potatoes with basil, seasoned jus	<b>32.00</b>

## THE WEEK'S EVENTS

*Dish of the Day Monday to Friday **23.50***  
*Dish of the Day Saturday, Sunday and Public Holidays **24.00€***

### MONDAY

Marinated Cockerel with Thai Sauce,  
French fries, Green Salad

### THURSDAY

Fish and chips of Fario Trout,  
French Fries, Green Salad

### WEDNESDAY

Linguine, Supions en Persillade, Parsley Emulsion

### THURSDAY

Minut of Salmon with Grains, Condiments

### FRIDAY

Beef Carpaccio, French Fries, Green Salad

### SATURDAY (24.00€)

Sea Bass cooked in Olive Oil  
Vegetables, Basil sauce

### SUNDAY(24.00€)

Dombes Poultry Label Rouge « Valery Miéral »  
Apples jus, Green Salad

*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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