



## DESSERT MENU

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



# DESSERTS & DRINKS

## CHEESES

<b>Cottage cheese « Le Gone »</b>	
<i>Plain</i>	4.50
<i>Sour cream</i>	4.80
<i>Red berries coulis</i>	4.80
<i>Apple compote</i>	5.50
<i>&amp; Red berries coulis</i>	
<b>Abondance or Fresh goat cheese</b>	5.50
<b>Cheese plate</b>	9.80
<i>Farmer abundance,</i>	
<i>Wild garlic Swiss Tomme,</i>	
<i>Dry goat cheese barrel,</i>	
<i>Fresh goat cheese barrel,</i>	

## HOMEMADE WAFFLES

### Grandma's Waffles

#### Toppings :

*Whipped cream, Chocolate sauce, Apple compote*

#### Paul Bocuse homemade spread :

*Salted Caramel, Lyonnaise Praline*

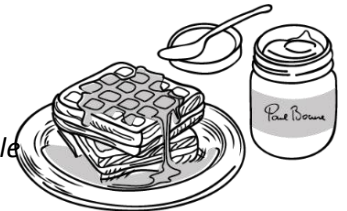
<b>2 Toppings</b>	9.10
<b>3 Toppings</b>	9.50
<b>Additional garnish</b>	1.00

### « Domino » Waffles

7.80

come with Paul Bocuse  
coffee

*Our spread and some others  
delicious products are available  
for sale. Ask your waiter !!*



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

## DESSERTS

<b>Daily Pastry</b>	8.50
<b>Traditional Rum Baba,</b> Whipped cream, Havana rum	9.50
<b>Vacherin with Fresh Fruits</b>	10.50
Homemade meringue, ice cream, whipped cream and red berries coulis	
<b>Fresh Fruit Salad</b> Freshly cut fruits	9.00
<b>« Cardinale » Fresh Fruit Salad</b>	11.00
Vanilla ice cream, whipped cream and red berries coulis	
<b>« Valrhona » Warm Chocolate Tart</b>	10.00
Vanilla Ice cream, whipped cream	
<b>Iced Meringue</b>	9.50
Homemade meringue, vanilla ice cream, whipped cream, chocolate sauce	
<b>Crème Brûlée with Madagascar Vanilla</b>	9.50
<b>Profiterole</b>	11.00
Chou pastry, vanilla ice cream, whipped cream, chocolate sauce	

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

*Les informations relatives aux allergènes peuvent être consultées sur demande.*

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*Pour une garantie de fraîcheur irréprochable, certains desserts peuvent manquer momentanément à la carte.*



**COFFEE** *Paul Bocuse* **HOME BRAND CAFE SENSATION**  
**ELABORATED IN COLLABORATION WITH A MASTER ARTISAN**  
**FRENCH ROASTER**

<b>Espresso Café <i>Paul Bocuse</i> Sensation</b>	<b>2.50</b>
100% Arabica, blend of 3 fine arabicas fine : Brasil, Colombia, Ethiopia	
<b>Ristretto Café <i>Paul Bocuse</i> Sensation</b>	<b>2.50</b>
<b>Espresso Café <i>Paul Bocuse</i> Harmonie, decaffeinated</b>	<b>2.50</b>
<b>Espresso Macchiato</b>	<b>3.00</b>
Café <i>Paul Bocuse</i> with milk foam on top	
<b>Cappuccino, Café long <i>Paul Bocuse</i> Sensation with milk foam</b>	<b>5.00</b>

**TEA AND INFUSION**

<b>« Baies Gourmandes » tea, Green tea red berries flavor</b>	<b>3.00</b>
<b>Sencha Green Tea, Sweet Mint Green Tea</b>	<b>3.00</b>
<b>Earl Grey Bio</b>	<b>3.00</b>
<b>Ceylan Blackwood Bio</b>	<b>3.00</b>
<b>Camomille, Verveine, Infusion</b>	<b>3.20</b>

**DIGESTIVE DRINKS FROM**  
**JACOULOT (4cl)**



<b>Marc Extra Egrappé</b>	<b>13.50</b>
<b>Marc de Bourgogne, L'Authentique 7 ans</b>	<b>13.50</b>
<b>Fine de Bourgogne, L'Authentique 7 ans</b>	<b>13.50</b>
<b>Lemon</b>	<b>9.50</b>
<b>Bouchon</b>	<b>9.50</b>
<b>Pepper Mint</b>	<b>9.50</b>
<b>Pear</b>	<b>9.50</b>

**DIGESTIVE DRINKS**

	(2cl)	(4cl)
<b>Calvados <i>De la Hêtraie</i></b>	<b>3.75</b>	<b>7.50</b>
<b>Eaux de Vie Blanches <i>Saint Florian</i></b>	<b>3.75</b>	<b>7.50</b>
Plum, Raspberry, Williams Pear, Mirabelle plum, Kirsch		
<b>Liqueurs Grand Marnier, G�n�pi</b>	<b>3.75</b>	<b>7.50</b>
<b>Bailey's</b>	<b>4.00</b>	<b>8.00</b>
<b>Chartreuse Green, Yellow</b>	<b>5.25</b>	<b>10.50</b>
<b>Cognac <i>V.S. Maison Gautier</i></b>	<b>5.50</b>	<b>11.00</b>

**CHAMPAGNE**

<b>Lallier Brut - R020 (75cl)</b>	<b>87.00</b>
<b>By the glass (12cl)</b>	<b>13.90</b>

## Let's meet 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 and ambience of Brasserie Irma, by the sound of the water just a few meters away, by the undulating mountains... and the aromas of the kitchens.

What a pleasure it is to join the Brasseries Bocuse family by dropping anchor here in Annecy. Each location we choose 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. So it was a fitting tribute that we should pay him here.

Irma Paule Camille Roulier, her maiden name, spent a few years on rue Vaugelas alongside her parents, François and Francine, owners of the Brasserie Saint-Jean in the heart of Annecy. Irma continued her studies, intending to become a teacher. But as fate would have it, her parents moved from Haute-Savoie to Collonges-au-Mont d'Or!

In the early 1920s, François and Francine Roulier acquired the Hôtel du Pont, just a few hundred meters from Restaurant Bocuse...

Georges Bocuse and Irma fell in love on the banks of the Saône and sealed their love a year later, in 1925. Their wedding day was February 14<sup>th</sup>.

They worked hand in hand at the Café Restaurant et Hôtel du Pont, owned by Georges' parents-in-law, whom they were to succeed.

To his parents' delight, Paul Bocuse was born on the second floor of the restaurant on February 11, 1926.

In 1937, Georges bought the establishment from Monsieur and Madame Roulier. The story continues.

The culinary passion continues to be passed down from generation to generation. Monsieur Paul added the enchantment of 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, with an immense kindness, tenderness and a huge heart.

At Irma's, local produce is at the forefront and inspires every recipe. Our chefs have taken great care to reproduce the atmosphere of the region in each of their dishes.

It's the promise of a moment of escape, a culinary stroll where you can stop in front of our delicatessen, then enjoy the magnificent terrace with that magical and irreplaceable view of the Alps that Annecy offers, sharing and savoring our traditional dishes steeped in history.

We are committed to perpetuating the values of Paul Bocuse, Georges and Irma, which have shaped the history of the Bocuse family.

