

LES TRÉSOMS LAKE & SPA RESORT



Les Trésoms' charm comes from the alchemy of opposites. The contrast of the lake and the mountains, light that can be flamboyant or softly romantic, town and countryside... We use expertise and innovation to make you feel at home in this other-worldly cocoon. Because real luxury is having time for oneself.

Véronique and Pascal Droux

LA ROTONDE DES TRÉSOMS



« The closest to who I really am »

I am fortunate in having a dual culture; The culture of the place where I grew up in the southwest of France, then that of the area I have settled in: Savoie Mont-Blanc. Every day, I use this dual culture to create my own culinary identity.

My DNA is made up of iodized particles that sent me sailing across the salt waters and the windy forests of the Aquitaine region. However, like a sign, as if it was meant to be, my parents had a restaurant in Bordeaux called "La Petite Savoie". The prophecy came true and now here I am next to the sparkling waters of lake Annecy and the high mountains of the Alps. Here, I have found a feeling of liberty and openness that I love.

My personal and professional paths have not led me here by chance: it is in the alchemy and the dialogue between these 2 regions that I am closest to my true self.

My past life as a top-level athlete still echoes today in my desire for performance, rigour and wellbeing.

From the oldest traditions to the most refined dishes, from my most delicate childhood memories to the daring touches that require all the precision of the technical savoir-faire I learned from my expert teachers: this is the familiar yet surprising journey that I am delighted to invite you to join me on.

Eric Prowalski

LA ROTONDE restaurant is open every day except Saturday lunchtime, Sunday evening and Monday. Open lunchtime from 12 – 1.30 last orders and in the evening 7 – 9.30 last orders.

A list of potential allergens is provided at the end of the menu. Please let us know if you have any specific food issues, our chef will be happy to adapt your menu accordingly.

Our establishment is accessible for disabled people and those with reduced mobility



Once upon a time, there was...

INSPIRATIONS

We are reliant upon seasonal variations and some products may be unavailable or in limited supply. We apologise for this in advance.

All the dishes are cooked to order and your patience will be rewarded.

My inspirations are served only at diner from Tuesday to Saturday and at lunch on Sunday.

	A la carte	In addition
POTATOES Potato and truffle mousseline	41 €	24 €
OYESTER Oyster, oxalis and pig's foot	41 €	24 €
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PIKE Steamed pike with seaweeds and shellfish	45 €	26 €
PIKEPERCH Pikeperch, squash and citrus fruit	41 €	24 €
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SWEETBREAD Fried sweetbread, pastoral salad and citrus fruit	41 €	24 €
LAMB Roast lamb rubbed with winter savory and Espelette peppers	45 €	26 €
• • • • •		
CHEESE TROLLEY	15 €	11 €
• • • • •		
RICE PUDDING Sweetbread, citrus fruit and yellow gold	15 €	9 €
CHOCOLATE Chocolate range and "Huile des Orgues" olive oil	15 €	9 €
PEAR Mulled pear; like mulled wine	15 €	9 €

Once upon a time, there was...

THE ALPS 59 €

This menu is served only at diner from Tuesdays to Saturdays
and at lunch time on Sundays.

AMUSE BOUCHE

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CROZETS

Risotto of crozets (diced buckwheat pasta), caramelised pear,
and reduced chicken stock

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RABBIT

Rabbit pie with génépi liqueur

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THE BEAUFORT

Grated Beaufort, spinach and potato salad

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CHOCOLATE

Creamy chocolate, celery ganache and buckwheat

WINE PAIRING THE ALPS

29 €

The Alps menu is axed
on the region, our sommelier will
suggest you a pairing of 3 glasses
of 10 cl adapted to it

Once upon a time, there was...

ALCHEMY 79 €

PROLOGUE

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POTATOES

Creamy potatoes, truffle, reduced poultry stock

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PIKE

Steamed pike with seaweeds and shellfish

OR

PYRENEAN SNUCKLING LAMB

Roast lamb rubbed with winter savory and Espelette peppers

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ABONDANCE CHEESE

Abondance en légèreté; a minimalist way with Abondance cheese

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RICE PUDDING

Traditional rice pudding

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EPILOGUE

WINE PAIRING ALCHEMY 49 €

The Alchimie menu is a alliance between
Savoie and the Southwest of our chef,
our sommelier will suggest you
a pairing of 4 glasses of 10 cl adapted to it.

Once upon a time, there was...

ODYSSEY 129 €

This menu is served for all the diners at the table
available only at dinner and Sunday lunchtime

A real opportunity to discover my world
and my team's precision on this culinary voyage with nine ports of call.

WINE PAIRING ODYSSEY 79 €

The Odyssée menu being elaborate at
the moment by our chef, our sommelier will
suggest you a pairing of glasses of 10 cl in
harmony with the chef's inspiration.

Once upon a time, there was...

LE MENU JEUNE GOURMET 21 €

For children, I suggest a gastronomic experience with a three dishes menu. This menu is served

This menu is served for children under the age of 12.

FOIE GRAS
Foie gras terrine

OU

SALMON
Salmon and lemon

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MEET
Butcher's piece or chicken breast supreme

OR

FISH
Fish of the day

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ICE-CREAM
Choice of homemade ice-cream or sorbet

Once upon a time, there was...

HOT DRINKS

With sweet bites

COFFEE

7 €

A selection of Brazilian Arabica coffees chosen for their aroma and Guatemala Arabica with flavours reinforced by the character of Vietnam Robusta.

THE SELECTION : SOME EXCEPTIONAL TEAS

White Tea: China yin Zhen

14 €

This Chinese tea, also known as “Silver Needles”, grows between the icy waterfalls and crystalline lakes of Fujian Province. Only the finest buds are used, giving this tea its exceptional lightness.

Green Tea: Gyokuro mikoto

12 €

An exceptional shade-grown Japanese tea, long reserved for the Emperor’s use. Only the tenderest leaves of the first days of spring are used. Fresh, without bitterness, and very green.

Oolong Tea: Himalayan Orange hill

12 €

Only a few pounds of this Nepalese tea are made every year. Picked by hand, and carried down on donkey-back. The harsh climate of the Himalayas gives this exceptional tea some notes of roasting, bringing it closer to the taste of coffee.

Black Tea: Yunnan impérial Golden bud

12 €

China tea with an exceptional taste. Only the leaf buds are used for this excellent black tea, giving a powerful floral, slightly bitter, aroma.

Pu’Er Tea: Premium pu Erh Menghai

12 €

Five years maturing give this Pu’er its unique taste of bitter chocolate and dried fruit, and its woody notes. Truly one of the great teas , it is grown in the Menghai region.

THE DISCOVERIES : INFUSIONS OF DRIED FRUIT

9 €

Raspberry Boom : Raspberry caramel flavour

Passion Queen : Orange and passionfruit flavour

Funky Flower : Blood orange and pomegranate flavour

Almond Cloud : Roasted almond, papaya and cinnamon flavour

THE CLASSIC : INFUSIONS

7 €

Spearmint

Camomile

Once upon a time, there was...

MY FAVORITE PLACES ...

Les Trésoms: an environmentally-friendly hotel. For over 10 ans, Véronique and Pascal Droux have opted for an environmentally-friendly approach for their hotel. We were awarded the Clef Verte label in 2011 and always try to find exceptional products from the short circuit. Our more distant suppliers comply with a gastronomic approach where produce is respected and distributed in a way that respects the suppliers, their customers and the environment. I invite you to discover the products proposed by my selected artisans, producers and farmers. Here are the addresses of the producers we work with throughout the year.

Boucherie Claude Bocquet

Butchers for several generations. Rue Louis Boch in Annecy

Emmanuel Clerc, a fisherman on Lake Annecy

A professional fisherman in Duingt on Lake Annecy during the fishing season.

Jean-Robert Martel, market gardener

"Discover his sustainable produce that is grown according to the season in Seynod!"

C'nos terroirs, a producers' shop, Avenue des Neigeos à Seynod.

Didier et Nadia Carecchio, L'Escargot de la Source

Producing free-range snails. Rue de l'Eglise in Vieu en Valromey (Ain).

Rudy Lauberton, La Ferme Lombricole

Mushrooms and endives grown outdoors, according to the season. C'nos terroirs, a producers' shop, Avenue des Neigeos à Seynod.

Dominique Griot, Le Safran de Salagine

In Bloye (Haute-Savoie), a llama farm and production of saffron filaments and saffron products. Route du Grand Salagine in Bloye (74)

Didier Bunaz, Apples and Pears

A specialist in growing and producing pome fruit, particularly apples and pears, according to the season.

Au Rendez-vous du Terroir, Avenue des Iles in Annecy.

Pierre Gay, Master Cheesemaker

The Fromagerie Gay selects cheeses that are produced according to traditional methods. Monsieur Gay was awarded the Meilleur Ouvrier de France title in 2011. Rue Carnot in Annecy

Thomas Besombes, a chicken and rabbit farmer

A young farmer specialising in breeding chickens and rabbits. C'nos terroirs, a producers' shop, Avenue des Neigeos à Seynod.

Abbaye de Tamié

The abbey's dairy produces around 400 kg of Tamié cheese daily.

Abbaye Notre Dame de Tamié in Plancherine (73).

Julien Jolivet, Confiture du Pays

Jams produced in traditional style: the fruit is cooked in small quantities in a pot to keep its flavour. Guaranteed pure sugar, pure fruit. Fruit content 55% for 100g of jam. No additives, gelling agents or preservatives are used. Avenue du Môle in Ayze (74).

Domaine Quénard














Tradition and authenticity rule this family vineyard presided over by Michel Quénard and his sons, Guillaume and Romain. Torméry in Chignin (73)

Non-exhaustive list.

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Once upon a time, there was...

Allergen chart

	Gluten	Milk	Anhydride Sulphurous sulphite	Eggs	Shellfish	Fish	Soy	Nut	Celeri	Mustard	Sesame	Lupin	Mollusc	Peanut
														
Epilogue	X	X	X				X	X				X		X
Crozets	X	X	X					X				X		
Oyester		X	X				X	X			X	X	X	
Potatoes	X	X	X											X

Pike		X	X			X		X				X	X	
Pikeperch		X	X			X		X			X			X

Lamb			X					X				X		X
Sweetbread	X	X	X				X	X						
Rabbit	X	X	X	X			X	X				X		X

Abondance cheese	X	X	X					X						
The Beaufort	X	X	X					X						X
Chocolate	X	X	X					X			X			
Rice pudding	X	X	X	X			X	X				X		X
Olive Chocolate	X	X	X	X				X			X			
Pear	X	X	X	X				X						X
Prologue	X	X	X				X	X			X			X