

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 what 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 as 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




Association pour la transmission et l'évolution de la Cuisine

Banque Canada Chine États-Unis France Hongrie Italie Japon Mexique Océan Indien Russie

Once upon a time, there was...

INSPIRATIONS

Dishes marked with  are a demonstration of the chef's art with his selection of signature dishes that represent his personal culinary classics.

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.

	A la carte	In addition
 POTATOES Creamed potatoes, crispy chicken and its juice	41 €	24 €
SALMON FROM THE ADOUR RIVER Wild salmon cooked with salt, citrus fruits and sea lettuce	51 €	29 €
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 DORY John Dory steamed with saffron and piquillo peppers	45 €	26 €
PIKE Pike poached with seaweed, samphire and hazelnuts	41 €	24 €
• • • • •		
 SWEETBREAD Fried sweetbread	41 €	24 €
PIGEON Roasted pigeon supreme, beetroot and iodine from my childhood	43 €	26 €
• • • • •		
CHEESE TROLLEY	15 €	11 €
• • • • •		
 SWEETBREAD Sweetbread, citrus fruit and yellow gold	15 €	9 €
APPLE FRITTERS Brioche, Savoie apple, Green Chartreuse	15 €	9 €

Once upon a time, there was...

THE ALPS

59 €

AMUSE BOUCHE

• • • • •

PEAS

All about Peas

• • • • •

PIKE

Pike poached with seaweed, samphire and hazelnuts

• • • • •

LE TAMIE

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APPLE FRITTERS

Brioche, Savoie apple, Green Chartreuse

Once upon a time, there was...

ALCHEMY

79 €

AMUSE BOUCHE

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POTATOES

Potatoes, crispy chicken and its juice

• • • • •

ARCTIC CHAR

Grilled Arctic char, tartare and buckwheat

OR

PIGEON

Roasted pigeon supreme, beetroot and iodine from my childhood

• • • • •

ABONDANCE CHEESE

Light Abondance

• • • • •

QUITE FRESH

• • • • •

SWEETBREAD

Sweetbread, citrus fruit and yellow gold

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 the chef's world
and his team's precision on this culinary voyage with nine ports of call.

It is a tailor-made menu
that takes into account any dietary requirements you have
and any products that you do not usually eat.

For children,	MENU JEUNE GOURMET 21 €
I suggest a gastronomic experience	Foie Gras terrine or Salmon and lemon terrine
with	• • • • •
a three-dishes menu.	Fillet of beef or Chicken breast supreme or Fish of the day
This menu is served	• • • • •
for children under the age of 12.	Choice of homemade ice-cream and/or sorbets

Once upon a time, there was...

**WINE PAIRING :
THE ALPES**

Vin de Savoie
Roussette de Savoie Monterminod
Domaine Bouvet

• • • • •

Vin de Savoie
Apremont
« Cœur d'Apremont »,
Jean Claude Masson

• • • • •

Vin de Savoie
Crépy « décembre »
Domaine Mercier

3 Glasses 29 €

**WINE PAIRING:
ODYSSEE**

The wine pairing is elaborated,
By our sommelier
Depending of the menu

6 Glasses 49 €

**WINE PAIRING :
ALCHIMIE**

Pessac-Léognan
Château Latour-Martillac

• • • • •

Côtes du Marmandais
« Chante Coucou »,
Elian Da Ros

OR

Sancerre
Domaine La Poussie

• • • • •

Muscat de Rivesaltes
Mas Delmas

3 Glasses 39 €

HOT DRINKS served with mini-pastry

Coffee	7 €
Tea	7 €
Herbal tea	7 €

Once upon a time, there was...

OUR FAVOURITE 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.

Francis Aubry, L'Escargot de la Source

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

Rudy Lambertson, 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)

Hugou

A mushroom professional who will share his passion for mushrooms and help you find your way through this world of good taste "Hugou Dumas", black truffles experts. Situated in Rougiers (83)

Chris & Olive














Olive oil producers in the Peloponnese in Greece (Kalamata) and distributors of fresh vanilla from Reunion Island. Based in Menthon Saint Bernard (74).

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
														
Salmon	X	X	X			X		X				X		
Foie gras	X	X	X					X				X		
Mashed potatoes	X	X	X											X
Green peas	X	X	X	X				X				X		

John Dory	X	X	X			X		X					X	
Pike	X	X	X			X		X				X		X
Arctic Char	X	X	X			X		X						X

Pigeon	X	X	X				X	X		X		X	X	X
Sweetbread	X	X	X				X	X				X		X

Abondance	X	X	X					X				X		X
Pre-dessert		X	X					X						
Rice pudding	X	X	X				X	X				X		X
Apple	X	X	X				X	X				X		X