

# Welcome to

## L'HÔTEL RESTAURANT SPA DE L'ABBAYE

### A legacy of four generations

Located in the stunning setting of Lake Abbaye, the Hôtel Restaurant Spa de l'Abbaye has been welcoming guests for four generations. Our establishment combines tradition and modern comfort to offer you a truly memorable experience. We are proud to be the very first Logis member to have remained in the same family since 1948.



### Panoramic Restaurant

Enjoy breathtaking views of Lake Abbaye while savoring the delights of our 100% homemade cuisine. Our panoramic restaurant and its terrace are the perfect place for a memorable meal—whether with family, friends, or for a special occasion. We carefully select premium, local ingredients, all prepared on-site in our kitchen.

### Our Values and Our Story

Since it was founded by our grandparents, Marcel and Alberte, the Hôtel Restaurant Spa de l'Abbaye has been committed to quality service and warm hospitality. Our family values are rooted in authenticity and respect for tradition.

### A carefully curated wine list featuring local bottles, some rare and exclusive

Discover our selection of drinks, wines, and digestifs, all thoughtfully chosen to complement every moment of your stay. Our dedicated team will be happy to offer personalized recommendations.

### We're here for all your special moments...

Christmas, New Year's Eve, Valentine's Day, Easter... every holiday is an opportunity to create joyful memories together. Whether for a company seminar or simply a getaway with friends, relax in our comfortable, air-conditioned rooms, enjoy our indoor spa pool, or unwind on the lakeside beach. Lomi-Lomi, Ayurvedic, Five Continents, Balinese... Try one of our signature massages—you'll love them all!



## *Cherished moments with us*

Francis and Michèle PIOT,  
along with their whole team





# Spring Menu

White asparagus and leeks in a tangy ravigote vinaigrette,  
crumbled hard-boiled egg, crispy cured ham from Haut-Doubs (1, 5, 7, 14)

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Creamy river trout blanquette with lime, black rice with  
shallot butter, and glazed carrots (1, 6, 8, 9)

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Comté and Morbier cheeses from the Chauvins  
or  
Fresh faisselle from the "Meuh'tagnes" farm in Pratz (8)

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Soufflé glacé à la liqueur de sapin, sauce chocolat légèrement  
épiciée à la fève tonka Iced fir liqueur soufflé,  
with lightly spiced chocolate and tonka bean sauce (5, 8)

Menu €42 (without cheese) / €46 (with cheese)

# L'Abbaye Menu

Veal, poultry, and foie gras pâté en croûte with fir tree liqueur,  
piquillo pepper ketchup and blackcurrant cream (1, 5, 7, 8, 9, 14)

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Pike-perch fillet, black rice with shallot butter,  
seasonal vegetables, langoustine cream sauce (1, 4, 6, 8, 14)

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Comté and Morbier cheeses from the Chauvins  
or  
Fresh faisselle from the "Meuh'tagnes" farm in Pratz (8)

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Choice of dessert from the à la carte menu

Menu 55€



# Full-Flavour Menu

## Chef's Welcome

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Truffled French duck foie gras, semi-cooked with Vin de Paille and Armagnac, served with piquillo pepper ketchup and a touch of blackcurrant cream (7, 10, 14)

Or

6 Bonvalot snails from Petit Mercey, in wild garlic and parsley butter from our foraging trays, with crushed hazelnuts — Burgundy style (8, 12)

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Pan-seared veal sweetbread (cut from the nut), with green asparagus and morel mushrooms (1, 8, 14)

Or

"Metzger" aged beef tenderloin, morel and Vin Jaune sauce, seasonal vegetables (1, 8, 14)

Or

Pike-perch fillet, black rice with shallot butter, seasonal vegetables, langoustine cream sauce (1, 4, 6, 8, 14)

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Cheese selection trolley - regional cheeses (8)

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Choice of dessert from the à la carte menu

Menu - €74

With 3 glasses of wine (8 cl each) + €28

Menu with 1 starter, 1 fish dish and 1 meat dish - €85

With 4 glasses of wine (8 cl each) + €36

This menu is available for orders until 1:15 p.m. at lunch and 8:30 p.m. at dinner.

For specific allergies, please inform us at least 48 hours in advance so we can adjust our preparations. Otherwise, we cannot guarantee the absence of allergens.



# À la carte

**For the aperitif : Homemade farm-raised pork rillettes with pickles - for 2 to share €12**

## Starters

**White asparagus and leeks in a tangy ravigote vinaigrette,  
crumbled hard-boiled egg, and crispy cured ham from Haut-Doubs €16 (1, 5, 7, 14)**

**Veal, poultry and foie gras pâté en croûte with fir tree liqueur,  
piquillo pepper ketchup and blackcurrant cream  
€22 (1, 5, 7, 8, 9\*, 14)**

**Truffled French duck foie gras, semi-cooked with Vin de Paille and Armagnac,  
piquillo pepper ketchup and blackcurrant cream €26 (7, 10, 14)**

**6 Bonvalot snails from Petit Mercey, in wild garlic and parsley butter,  
with crushed hazelnuts, Burgundy style €17 (8, 12)**

**Traditional morel mushroom toast with Vin Jaune  
served on sourdough bread (vegetarian) €26 (1, 8, 14)**

## Main Courses

**Creamy stew of pink river trout with lime, black rice with shallot butter and glazed carrots €38 (1, 6, 8, 9\*)**

**Pan-seared veal sweetbread (cut from the nut), green asparagus and morel mushrooms €45 (1, 8, 9\*, 14)**

**Morel mushroom toast with Vin Jaune, sourdough bread and seasonal vegetables (vegetarian) €41 (1, 8, 14)**

**Pike-perch fillet, pilaf-style black rice with shallot butter,  
seasonal vegetables, langoustine cream sauce €38 (1, 4, 6, 8, 14)**

**"Matured Metzger" beef tenderloin, morel and Vin Jaune sauce,  
seasonal vegetables €42 (1, 8, 14)**

*Dishes and starters from the à la carte menu cannot be exchanged within set menus.*



# À la carte

## Cheese Selection (8)

Fresh faisselle from the "Meuh'tagnes" farm in Pratz, prepared to your liking - €6.60 €

Plate of 2 aged cheeses from the local dairy - €7.80

Selection of matured cheeses from the trolley - €13

## Desserts – 100% Homemade

Please order at the beginning of the meal

Iced soufflé with fir liqueur, spiced chocolate  
and tonka bean sauce - €12 (5, 8)

All-Chocolate Indulgence: cocoa sponge, praline,  
milk chocolate mousse, dark chocolate chantilly, chocolate sorbet - €13 (1, 3, 5, 8)

White chocolate Opalys mousse, Fougerolles griottine cherries, vanilla ice cream,  
"namelaka" ganache, toasted corn and traditional Comté-style crisp - €13 (3, 5, 8, 14)

Strawberry profiterole, Opalys ganache with olive oil - €13 (1, 5, 8)

## Children's Menu

Small "Comtoise" salad: Comté cheese, lettuce, smoked cooked ham  
Poultry fillet or catch of the day served with starch and vegetables  
2 scoops of homemade ice cream - €16 (1, 5, 6, 8, 10)

All prices are net, VAT and service included. Free carafe of water available. Excessive alcohol consumption is harmful to your health – please enjoy responsibly. Accepted payment methods: Cash – Visa or Mastercard.

Recyclable containers are available free of charge for any unfinished food or drink (excluding returnable bottles). Customers are responsible for the hygiene and suitability of the container. The establishment reserves the right to refuse to fill a container if it is visibly unclean or unsuitable.

**Meat origin: France**