



## **MENU**



## TO SHARE

<b>Cervelle de Canut</b>	<b>5.00</b>
Traditional Lyon-style fresh cheese seasoned with herbs and shallots Country bread toast	
<b>Chicken « Bréchets » in Parsley Garlic Butter (approx. 300g)</b>	<b>15.50</b>
<b>Cinco Jotas Iberian Ham – Aged 36 Months</b>	<b>26.00</b>
Pan con tomate	
<b>Charcuterie Board from Our Alps</b>	<b>21.00</b>
Condiments, pickles	
<b>Mixed Board (Cold Cuts &amp; Cheeses)</b>	<b>24.00</b>
Butter, toasted country bread	

## STARTERS

<b>Caesar Salad</b>	Starter <b>15.50</b>
Chicken breast, Parmigiano reggiano Shavings, golden croutons	Main Course <b>19.50</b>
<b>Marinated Salmon With Dill</b>	<b>22.00</b>
Buckwheat blinis, lemon cream	
<b>Local White Aspergus</b>	<b>23.00</b>
Crispy puff pastry, Dijon mustard sauce	
<b>Perfect Egg, Abondance Cheese Cream</b>	<b>12.50</b>
Sweet pepper piperade, crispy crumble	
<b>Terrine of Duck Foie Gras</b>	<b>25.00</b>
Seasonal chutney, toasted brioche	

## PASTA

<b>Carnaroli Risotto with Roasted King Prawns</b> Wild garlic cream sauce	<b>29.50</b>
<b>Paccheri with Spring Vegetables, Creamy Burrata</b> Creamy pesto, fresh arugula	<b>24.00</b>
<b>Crozets Gratin with Reblochon, Carron de Savoie</b> Mixed Green Salad	<b>28.00</b>

## FISH & SEAFOOD

<b>Pike Quenelle with Lobster Sauce</b> Traditional Lyon-style poached fish mousse Pilaf rice, vegetable matignon	<b>28.00</b>
<b>Salmon minute Cooked in Extra Virgin Olive Oil</b> Creamy peas, spring vegetable medley, seasoned vinaigrette	<b>29.50</b>
<b>Arctic Char Fillet "Murgat Farm" à la Grenobloise</b> Mashed potatoes with fresh herbs, walnuts, lemon, capers, croutons, parsley	<b>32.50</b>

## MEAT DISHES

<b>Dombes Chicken Supreme "Valéry Miéral" with Morel Mushrooms</b> Pilaf rice, supreme sauce with vin jaune	<b>34.00</b>
<b>Pan-Seared Calf's Liver Lyonnaise Style</b> Deglazed with vinegar, mashed potatoes, green beans	<b>31.50</b>
<b>Beef Fillet Tagliata</b> Eggplant caviar, parmigiano reggiano shavings, panisse	<b>37.00</b>
<b>100% French Beef Tartare (180g)</b> French fries, mixed green salad	<b>23.50</b>
<b>Le Classique</b> : onions, pickles, capers <b>Le César</b> : "Classique" version lightly seared on both sides	

***For guaranteed freshness, these dishes are prepared in limited quantities.***

*The origin of our meats is displayed at the restaurant's front desk.*

*Our Chef remains at your disposal for any dietary restrictions or allergies.*

*Prices are in euros, inclusive of tax and service. The establishment no longer accepts payment by cheque.*

## Let's Get to Know Irma Bocuse, Monsieur Paul's Mother...

You are seated by the shores of this magnificent lake. The “Venice of the Alps” carries you back through time. Let yourself be lulled by the colours of Brasserie Irma, by its ambience, by the murmur of the water a few metres away, by the gentle sounds of the cutlery... and by the aromas from the kitchen.

What a joy it is to expand the great Bocuse Brasserie family and drop anchor here, in Annecy.

Every location tells its own story — a story that is part of the Bocuse family's heritage. Irma is an obvious choice: an iconic and historic figure in Monsieur Paul Bocuse's family, as Irma was his mother, his anchor, and his heart. This place is a tribute to her strength, her passion, and her story.

Irma Paule Camille Roulier, born and raised on rue Vaugelas, spent her childhood alongside her parents, François and Françoise, who managed the **Brasserie Saint-Jean** in the heart of Annecy.

Irma pursued her studies with the intention of becoming a teacher. But destiny had other plans when her parents left Haute-Savoie to settle in **Collonges-au-Mont-d'Or**.

François and Françoise Roulier acquired **l'Hôtel du Pont** in the late 1920s, located just a few hundred metres from what would later become **Restaurant Bocuse**.

It was there, on the banks of the Saône, that Irma met **Georges Bocuse**, a young man who fell deeply in love with her. They were married a year later, on Valentine's Day, 1925.

The couple worked hand in hand at the Café Restaurant of Hôtel du Pont, bringing their passion for fine food and hospitality to life.

Paul Bocuse was born on **February 11, 1926**, the couple's second child — and the one destined to make the family name shine throughout the world.

In **1937**, Georges took over the establishment from Monsieur and Madame Roulier. The story was already in motion — and it continues to this day.

The Bocuse family's passion for cuisine and hospitality has been passed down from generation to generation.

Monsieur Paul would add his own touch — excellence, generosity, and the love of sharing.

Irma embodies the image of an extraordinary woman, both strong and gentle.

She represents the family's legacy of love, refined simplicity, and authenticity — values that remain at the heart of everything we do today.

At Irma Bocuse, our local producers inspire our chefs, who strive to recreate the flavours and atmosphere of the region in every dish.

Irma is also a **moment of escape** — a culinary promenade where you can savour fine local cuisine, enjoy the breathtaking view over the lake, and share timeless moments around generous, authentic dishes.

We remain deeply attached to the values of **Paul Bocuse**, of **Georges**, and of **Irma**, who together built the story of the Bocuse family.

**Brasserie Irma** : Avenue du Petit Port • 74940 Annecy-le-Vieux • 04 50 27 62 05

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