



**Carte**

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



## À LA CARTE

### STARTERS

<b>Caesar salad</b>	<b>21.00</b>
Romaine salad, crispy chicken, Parmigiano Reggiano, croutons	
<b>Smoked Salmon</b>	<b>22.00</b>
Sweet corn blinis, double cream with dill	
<b>Mushrooms Raviolis</b>	<b>17.00</b>
Gramolatta, foamy mushrooms stock	
<b>Pan Fried Foie Gras</b>	<b>22.50</b>
Crunchy polenta, blueberry vinaigrette, candied quince	
<b>Pumpkin Soup</b>	<b>15.00</b>
Gingerbread croutons, hazelnut cream	

### RISOTTO AND PASTA

<b>French Gambas Obsiblu</b>	<b>34.00</b>
Risotto Carnaroli, hazelnut cream	
<b>Linguines with Buchot Mussels</b>	<b>19.50</b>
Saffron cream, vegetables, Parmigiano Reggiano	

*impeccable freshness, these dishes are prepared in limited quantities.*

*Our Chef is at your disposal in case of food restrictions or allergies.*

*Net prices in euros, taxes and service included. The property no longer accepts payments by bank cheque..*



## FISH

<b>Quenelle of Pike, Homardine Sauce</b>	<b>26.00</b>
Leek fondue, rice, Nantua sauce	
<b>Salmon Cutlet, Sorrel Sauce</b>	<b>27.00</b>
Fish filet cook on the plancha, fresh leek, steam potatoes, fresh tomatoes sauce	
<b>Char fillet « Murgat livestock » Grenoble-style</b>	<b>31.00</b>
Mashed potatoes with fresh herbs, Walnuts, lemon, capers, croutons, parsley	
<b>Hake Fillet Rosted with Virgin Olive Oil</b>	<b>29.00</b>
Cabbage, carrots gnocchis, Matelote sauce	

## MEAT

<b>Fleur de Bœuf « Tartars 100% Pure Beef*</b>	<b>22.80</b>
180g, Green Salad, french fries	
<b>The Classic</b> : Egg yolk, onions, gherkins, capers <b>The Caesar</b> : The Classic pan-fried	
<b>Pluma Ibérien</b>	<b>29.00</b>
Risotto Carnaroli with sweet pepper, chorizo sauce	
<b>Fried Veal Liver</b>	<b>30.50</b>
Mashed potatoes, veal juice with wine vinegar	
<b>Roasted Beef Ribeye</b>	<b>35.00</b>
Mushrooms fricassée, candied echalottes, Bordelaise sauce	
<b>Pork Chop from « La Maisons Baud »</b>	<b>32.50</b>
Crunchy polenta, turnips, romarin juice	

*For a guarantee of impeccable freshness, these dishes are prepared in limited quantities.*

*\*Beef, Pig & Veal Origin Europe*

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## Let's get to know 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 colours of the Irma Brasserie, by its atmosphere, by the sound of the water just a few metres away, by the undulation of the mountains... and by the perfumes of the kitchens.

What a pleasure it is to enlarge the Bocuse Brasserie family by dropping anchor here in Annecy.

Each place we have chosen 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. It is therefore a sweet tribute that we wanted to pay to him on his land.

Irma Paule Camille Roulier, her maiden name, walked the rue Vaugelas for a few years alongside her parents, François and Francine, owners of the Brasserie Saint-Jean in the centre of Annecy.

Irma continued her studies and intended to become a teacher. But fate decided otherwise when her parents left Haute-Savoie for Collonges-au-Mont d'Or!

François and Francine Roulier bought the Hôtel du Pont in the early 1920s, located a few hundred metres from the Bocuse Restaurant...

Georges Bocuse and Irma fell in love on the banks of the Saône and sealed their love a year later, in 1925. They got married on February 14th!

They work hand in hand at the Café Restaurant and Hotel du Pont, owned by Georges' parents-in-law, whom they will succeed.

Paul Bocuse was born on 11 February 1926, on the second floor of this restaurant, to the great joy of his parents.

In 1937, Georges bought the establishment from Mr and Mrs Roulier. The story is ongoing and continues.

The culinary passion will continue to be passed on from generation to generation. Mr Paul added the magic of the 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, of immense kindness, tender and with a huge heart.

At Irma's, local products are highlighted and inspire every recipe. Our chefs have taken care to reproduce the atmosphere of the region in each of their dishes.

It is the promise of a moment of escape, of a culinary walk where you can stop in front of our delicatessen, then enjoy the magnificent terrace with the magical and irreplaceable view of the Alps that Annecy offers us, while sharing and savouring our traditional and historic dishes.

We are committed to perpetuating the values of Paul Bocuse, Georges and Irma, who built the history of the Bocuse family.

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