



www.brasseries-bocuse.com



À LA CARTE

STARTERS

Tomatoes, « Pugliese Burrata» Mozzarella	16.10
Medley of tomatoes, Genoa pistou	
Salmon « Red label »	21.00
Marinated in dill, scandinavian cream, toasted bread	
Melon, Parma Ham « matured for 30 months »	18.90
Thin slices of melon and Parma ham, balsamic reduction	
Caesar Salad	18.00
	Starter
	Main
	27.00
« Created by Caesar Cardini » Italian restaurateur	
Heart of Romaine, thinly slices of chicken breast, Pancetta, croutons	

VEGETARIAN OPTION

Rigatoni Pasta	19.00
Cherry tomatoes, grilled vegetables, basil, Parmigiano Reggiano shavings	
Vegetarian Burger with Italian Olive Bread	22.50
Mediterranean grilled vegetables, eggplant, zucchini, red pepper	

To guarantee an optimal freshness, these dishes are produced in a limited quantity.

Please refer to your headwaiter in case of allergies or food restrictions.

Net prices in euros, taxes et service included. The establishment does not accept payments by checks.



FISH

Salmon « Red Label » 24.00
Roasted salmon steak on its skin, mediterranean confit of vegetables
With basil and pistou

King Prawns « Red Label » from Madagascar, Carnaroli Rice Risotto 28.80
Soft risotto with Parmigiano Reggiano and seared king prawns

Cod 28.00
Roasted cod steak on its skin,
Crushed potatoes with flat parsley and diced tomatoes in olive oil

MEAT: **Beef & Veal Selected in France*

Beef* « Charolais » 32.00
Roasted Fillet served plain or Ravigote Sauce
« Amandine » potatoes, french beans

« Miéral » Bresse Poultry 29.90
Cooked in fricassée with vinegar, tomato purée with tarragon, pilaf rice

Milk-Fed Veal* seleted in France 36.90
Roasted cutlet of veal with garlic and thyme, eggplant Parmigiana

Tartar 100% « Charolais » Beef 20.30
180g, minced and prepared at the table, green salad, « Amandine » potatoes

Classic : Egg Yolk, onion, gurkins and capers
Cesar : Classic Tartar quickly seared on both sides

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Let us introduce you to Irma Bocuse, Monsieur Paul's mother

The setting of the « Venice of the Alps » with its magnificent lake will invite you to a journey out of time. Discover Brasserie IRMA's shades of blue, the smooth atmosphere, the delicious sound of water, the generous curves of the close by mountains ... let the flavour of the cuisine invade your senses.

What a joy to see the Brasseries Bocuse family grow, here, in Annecy.

Each Restaurant and Brasserie comes with a history of its own, in relation with the Bocuse background.

Annecy was an obvious choice for a new addition to the family. The place where Monsieur Paul 's mother grew up, the Bocuse cradle.

Returning on her land is our way of paying a loving tribute to IRMA.

Irma, whose maiden name was Irma Paule Camille Roulier , strolled along rue Vaugelas for a couple of years with her parents, François et Francine, the owners of « la Brasserie Saint-Jean » in the city center of Annecy.

Irma continues her studies and is destined to become a schoolmistress. But the magic of fate decides differently when her parents leave the Haute-Savoie direction Collonges-au-Mont d'Or!

François and Francine Roulier become the owners of the Hôtel du Pont in the early 1920s, located only a few hundred metres away from Bocuse Restaurant...

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

They worked hand in hand at the Café Restaurant and Hôtel du Pont, owned by George's in-laws, to which they will succeed.

Paul Bocuse was born on February 11th, 1926, on the second floor of this restaurant, to the greatest pride of his parents.

In 1937 that Georges bought the restaurant from Monsieur et Madame Roulier. The story is on and continues.

The culinary passion will continue to be passed on from generation to generation. Monsieur Paul will add the magic of the hurdy-gurdy, the excellence and the generosity both in the kitchen and service.

Irma leaves the image of a beautiful woman with a legendary charisma. She is described by her relatives as a generous woman of immense kindness, tenderness and enormous heart.

At Irma, local products are greatly highlighted and inspire each recipe. It is very important for our Chefs to give pride of place to local products in each of their dishes.

This is the promise of a moment of evasion, a culinary journey where you can make a shopping stop in our delicatessen boutique, then enjoy the magnificent terrace with the magical and irreplaceable view that Annecy offers us on the Alps, sharing and savouring our traditional and iconic dishes.

We do take great pride in perpetuating the values of Paul Bocuse, Georges and Irma, who wrote the history of the Bocuse family.

