

WELCOME TO THE RESTAURANT

LES ACACIAS BELLEVUE

In the Blanc-Miège family

since 1930

3 generations of hoteliers-restaurant owners.

Run by Philippe Blanc since 1986

**A dynamic team under the management
of our chef François Payel.**

**With a wealth of experience working for more than 15 years in various starred establishments,
François is delighted to showcase our local produce.**

Fera fished from the lake by Florent Capretti (one of the last two fishermen on Lake Annecy)

Goat's cheese from the Closeette goat's cheese dairy in Thones

Tomme and Reblochon cheeses from Olivier Tissot at Mont Charvin

Our dishes are prepared on the premises

We provide you with information on the ingredients of our dishes in case of possible allergies

The Acacias, full of history

OUR FIRST COURSES

Local trout ceviche 14€
marinated in "Tiger" stock (made from smoked fresh fish, lemon, ginger and coriander), with a fennel salad

Lake salad 14.50€
with homemade smoked Fera fish and marinated trout on a horseradish foam

Millefeuille with tomatoes, mozzarella and aubergine with rocket pesto 12.50€

Gazpacho with spiced king prawns 12.50€

Aravis mountain goat's cheese salad, aubergines and sundried tomatoes 14€

Homemade fish-duo terrine with guacamole 14€

Reblochon cheese crunch with apples 12.80€

Fisherman's salad 17.50€
Salad with prawn, marinated trout and homemade crab rillettes

Beef carpaccio with parmesan flakes 13€
With chips +3€

Homemade veal ravioli 13.50€
with sage, in wild mushroom stock

Mixed green salad 9.50€

OUR TARTARES

Tartare of tuna with balsamic vinegar and candied fennel, with chips 19€

Tartare of Fera fish with lime, served with rocket salad, with chips 19€

Steak tartare cut "Les Acacias" style, with chips 21€

OUR FISH DISHES

Fried whitebait with tartar sauce	19.50€
Fillet of Lake Annecy Fera fish	24€
served with a Vierge (olive oil, lemon juice, chopped tomato and basil) and wild garlic sauce	
Perch filets in a white butter sauce with lemon	24€
Spiced, roasted wild king prawns	24.50€
Whole Lake Annecy Fera fish wrap (<i>approx. 500g</i>)	28€
Spiced fresh tuna steak with soy sauce	22€
Tagliatelli cooked in cuttlefish ink, served with cuttlefish in a lobster bisque	21€

OUR MEAT DISHES

Lamb shank confit with rosemary (NZ)	23€
Duckling fillet with blueberry sauce (FR)	22€
Savoy free-range Chicken Supreme (FR)	20.50€
served with dry-cured ham, Reblochon cheese and mushroom sauce	
Fillet of beef (B)	27.90€
served with seasonal mushroom or morel or Café de Paris sauce	
Pork spare ribs caramelised in soy sauce with sesame seeds (FR)	19.90€
Saltimbocca alla Romana (EU)	20.50€
Veal saltimbocca with sage and dry-cured Savoie ham	
Beef rib served with a special sauce (IRL)	29€ per pers. (minimum 2 pers.)

<p>“LAKE” MENU 24.50€ Mixed salad Fried whitebait, with tartare sauce and chips *** Dessert of the day Cheese +3€</p>	<p>“ALPS” MENU 24.50€ Alpine salad (assorted cold meats, Savoie cheeses, chips, mixed salad) *** Dessert of the day</p>	<p>Kids Menu 12.90€ Your choice of: Chicken nuggets Cornflake fritters or Ham with chips + Dessert</p>
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LUNCHTIME ONLY

<p>Mondays to Saturdays except public holidays</p> <p>“VEYRIER” MENU 21.90€</p> <p>Tomato, mozzarella and aubergine Millefeuille with rocket pesto <i>or</i> Gazpacho with spiced wild king prawns *** Main course of the day <i>or</i> Savoy free-range Chicken Supreme served with dry-cured ham, Reblochon cheese and mushroom sauce *** Dessert of the day</p>	<p>Mondays to Saturdays excluding public holidays</p> <p>“ON THE SLATE” MENU 16.90€</p> <p>Your choice of: First course of the day + Main course of the day <i>or</i> Main course of the day + Dessert of the day</p>
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Prices include VAT and service
Drinks not included

"Libellule" Menu 33€ per pers.	"Tournette" Menu 43.50€ per pers.
Reblochon cheese crunch with apples	Fera fish tartar with lime, served with fennel and rocket salad
<i>or</i>	<i>or</i>
Homemade fish-duo terrine with guacamole	Homemade veal ravioli with sage in wild mushroom stock
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Duckling fillet served with blueberry sauce	Perch filets in a white butter sauce with lemon
<i>or</i>	<i>or</i>
Fillet of Lake Annecy Fera fish served with a Vierge (olive oil, lemon juice, chopped tomato and basil) and wild garlic sauce	Fillet of beef served with morel or Café de Paris sauce
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Dessert of the day	Choice of dessert
Cheese +3€	Cheese +3€

Prices include VAT and service
Drinks not included

OUR SPECIALTIES FROM THE MOUNTAINS

LOCAL SAVOIE CHEESE FONDUES

Prices per person, minimum 2 pers.

- **TRADITIONAL** **19.50€**
- **ROYAL** **24€**
(served with assorted cold meats and salad)
- **WITH WILD MUSHROOMS** **23.50€**
- **ROYAL, WITH WILD MUSHROOMS** **28€**

TARTIFLETTES

- **TRADITIONAL** **19€**
(potatoes, diced bacon, Reblochon cheese, salad)
- **WITH MUSHROOMS** **21€**
(porcini mushrooms, diced bacon, Reblochon cheese, salad)

SPECIALTY DISHES

- **FROM THE ALPS** **19.50€**
(assorted cold meats, Savoie cheeses, salad, chips)
- **FROM THE ARAVIS MOUNTAINS** **19.50€**
(dry-cured Savoie ham, trio of full-flavoured goat's cheeses, salad, chips)

SPECIAL BARBECUE ON TUESDAYS

BEEF RIB ON THE GRILL served with mushroom sauce **29€ per pers. / minimum 2 pers.**

or **MIXED GRILL BARBECUE + DESSERT** **22€**

or **FRIED WHITEBAIT WITH VEGETABLES + DESSERT** **22€**

DESSERT DELICACIES

“Les Acacias” Café Gourmand 9.50€
(coffee served with an assortment of miniature desserts)

Homemade fruit tart or pastries of the day 6.90€

Crème Brûlée 6.80€

Chocolate Fondant 7.10€

Fresh fruit salad with vanilla 6.80€

Chocolate praline puff pastry “Feuillantine” 7.10€

Iced nougat in a red fruit coulis 7€

Tiramisu of the day 6.80€

Savoie cake with seasonal fruit mousse 7€

CHEESE

Platter of assorted cheeses 7.50€

Fromage blanc 5.60€
(plain or with fruit coulis)

ICE CREAM

2 scoops 5€ 3 scoops 6.60€

“Les Acacias” ice cream specialty 7.70€

Vanilla and raspberry or blueberry ice cream with meringue and Chantilly whipped cream coulis

Café or Chocolate Liégeois 7.60€

Vanilla and coffee or chocolate ice cream, coffee or chocolate, Chantilly whipped cream

Coupe Melba with seasonal fruits 7.60€

Coupe Colonel (lemon sorbet with vodka) 9.50€

Coupe Amiral (pear sorbet with pear liqueur) 9.50€



LES BOISSONS

THE GLACE DE SAVOIE (BIO): 33 cl 4€80

JUS DE FRUITS : 25 cl 3€80

SODAS : 25 cl 3€80

Bitter San Pellegrino
Pepsi, Pepsi Max
Thé Glacé
Schweppes tonic et Agrumes
Orangina...

BIERES :

Bière de Savoie 33 cl	
Blanche	5€20
Blonde	5€20
Pelforth Brune 33 cl	5€20
Leffe 33 cl	5€20
Kronenbourg 25 cl	3€90
50 cl	6€30
Heineken 25 cl	4€30

BIERE SANS ALCOOL : 25 cl 4€

THES & CAFES



Café	2€20
Café crème, Déca	2€30
Grand Café	3€80
Grand Café Lait	3€90
Thés ou Infusions	3€80
Chocolat Chaud	3€80

SUGGESTIONS

PISCINE DE SAVOIE

Blanc ou Rosé

(citron, blanc ou rosé pétillant de Savoie)

6 €

LILLET TONIC

(Lillet, Schweppes, citron)

6.50€

APERITIFS

PORTO - MUSCAT 8cl :	4€20
MARTINI 4cl :	4€20
SUZE 4cl :	4€20
RICARD – PASTIS 2cl :	4€20
KIR :	4€50
KIR ROYAL :	9€50
KIR PETILLANT DE SAVOIE :	5€00

WHISKY :	5€80
WHISKY CHIVAS	6€50

CHAMPAGNES

Coupe de champagne 12 cl	9€
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Ardoise Apéro

Petite Friture 15€

Assiette des Aravis17,50€

Charcuteries, bouchons de chèvre artisanal, pesto...

DIGESTIFS

GENEPI	8 €
POIRE	8 €
GET	8 €
COGNAC	8 €
Diplomatico	11 €
Rémy MARTIN	11€

PRIX NETS

LES GOURMANDISES

Café Gourmand des Acacias 9.90 €

Coffee served with an assortment of Miniture Desserts

Tarte Maison ou Pâtisseries du Jour 7.50 €

Homemade fruit tart or pastries of the day

Crème Brulée 7.50 €

Fondant au Chocolat 7.50 €

Chocolat fondant

Salade de Fruits Frais à la Vanille 7.50 €

Fresh Fruit Salad with Vanilla

Feuillantine Chocolat Praliné 7.50 €

Chocolate praline puff pastry « Feuillantine »

Nougat Glacé au Coulis de Fruits rouges 7.50 €

Iced Nougat in a Red Fruit Coulis

Tiramisu du Moment 7.50 €

Tiramisu of the Day

Gâteau de Savoie et sa mousse de fruit du moment 7.50 €

Savoie cake with seasonal fruit mousse

LES FROMAGES

Assiette de Fromages Assortis 8.50 €

Platter of Assorted Cheeses

Coupe de Fromage Blanc 6.50 €

Nature ou au Coulis de Fruits

Fromage Blanc served plain or with Fruit Coulis

LES GLACES

2 Boules, 2 Scoops 5.50 €

3 Boules, 3 Scoops 7 €

Coupe Acacias 8 €

Glace vanille, glace Framboise ou myrtilles, meringue, coulis chantilly
Vanilla and raspberry or blueberry ice cream with Meringue and chantilly whipped Cream, coulis

Café ou Chocolat Liégeois 8 €

Glace vanille, glace Café ou chocolat, café ou chocolat, chantilly
Vanilla and coffee or chocolat Ice Cream, coffee or chocolat, chantilly whipped Cream.

Coupe Melba aux fruits de saison Melba with seasonal fruits 8 €

Colonel (sorbet citron, vodka) Lemon Sorbet with Vodka 10 €

Amiral (sorbet poire, poire williams) Pear Sorbet with Pear liqueur 10 €