



Welcome to Hotel Les Grillons

We welcome you to an exceptional and idyllic setting just a few steps from Lake Annecy.

2027 Brochure

In this brochure, you will find all our services for the organisation of your reception. We aim to personalise every detail to make your day a unique and memorable moment, perfectly tailored to your expectations.

Available dates 2027 : Saturday 25th September, Saturday 2nd October, Saturday 9th October, Saturday 16th October.



Hotel Restaurant Les Grillons

1199, Route d'Angon

74 290 Talloires

Telephone : 04 50 60 70 31

Web Site : www.hotel-grillons.com

Email address : accueil@hotel-grillons.com

Reception

To accompany your aperitif, we offer an assortment of savory bite-sized creations prepared by our chef and owner of the hotel, Steve Casali :

8 Savoury bites per person :

Parmesan savory biscuit, inspired by the flavors of French onion soup,
Fried lasagna pasta, black tea hummus, and smoked trout,
Parsnip cream, wakame seaweed pickles, with a hazelnut and shellfish condiment,
Carrot top crostini with truffle oil and orange marmalade flavored with Ras el hanout,
Mushroom condiment with Chardonnay vinegar, Beaufort cheese espuma or airy foam,
Potato waffle, foie gras, pear chutney, and cocoa nibs,
Savoy ham cannelé with shallot condiment,
Chicken mousseline with trapper's salt, crayfish bisque with coconut milk, and hibiscus pickles,

Live cooking show included:

Gnocchi bar, tossed in a wheel of Parmesan, with Parmesan cream, chestnut pieces, toasted hazelnuts, and a parsley pistou with anchovies and toasted almonds
or Savoyard arancini with a molten Reblochon center and red cabbage compote.

Service fee: 70€ per cooking show

Price per person (supplement)

Pan-Seared Foie Gras Station +10€

Served with shallot jam, Espelette pepper, blueberry jam, balsamic vinegar, and toasted fig brioche.

Scallop Station +10€

Skewer of scallops and shrimp, peanut hummus, and vegetable salsa with kiwi and green apple.

Iberian Ham Station +9€

Available as from 80 guests only.

Home smoked Salmon Station +8€

Warm, fluffy potato waffles, spicy sauce, mango yogurt, and passion fruit.

Oyster Station +8€

Oysters served with sea parsley and Espelette pepper salted butter, shallot vinegar, and multigrain bread.

Deconstructed Raclette +6€





Menus

*Delicious harmonies crafted with passion and delicacy, served with refined and discreet service...
We offer all our expertise to create an unforgettable dining experience.*

Starters

*Pike mousseline, sautéed wild mushrooms with wakame seaweed, langoustine broth emulsion and lime-coconut
Shrimp ravioli with Italian-style leek fondue, crayfish bisque and olive oil-honey-lemon emulsion*

Shredded beef cheek with seasonal vegetables, smoked cauliflower emulsion, savory granola and Espelette pepper
Slow-cooked egg with Parmesan emulsion, heirloom vegetables, and coffee powder

Fresh scallops, celery root purée with white chocolate and vanilla, passion fruit caramel with Noilly Prat, Granny
Smith apple, and crunchy hazelnuts
Supplement +3€ per menu

Foie gras terrine with saffron dried fruit chutney, honey and toasted hazelnut bread
Supplement +5€ per menu

Main Courses

Duck, red wine reduction sauce with shredded duck leg samosa, carrot purée with orange caramel and Timut
pepper, roasted purple carrots, citrus bulb crunch

Veal tenderloin, rich sauce, wild mushroom croustis, black garlic emulsion, smoked butternut purée

Salmon trout with spelt risotto "paella style," saffron Beaufort cream, roasted beets with rice vinegar, lime-coconut
milk emulsion

Beef fillet Wellington, foie gras and mushroom duxelles,
seasonal vegetables, pickled shallots, Mondeuse de Savoie sauce, smoked mushrooms
Supplement +4€ per menu

Free-range poultry cooked sous-vide, crushed Ratte potatoes with spruce-infused butter and pine nuts, seasonal
vegetables, rich white wine sauce



Desserts

Warm Apple Tatin, almond biscuit, hay flavored ice cream, or spiced peanut cachou

Gianduja Dome, passion fruit heart, praline crunch, and coconut milk custard

Saffron Lemon Tart, candied lemon center, Brittany shortbread with Guérande salt

Poached Pear Crumble with Sichuan pepper, white miso ice cream

All-Chocolate Dessert, praline ice cream

Supplement: + 3€ per menu

All dishes are homemade using fresh regional products.

Mr. Steve Casali is Holder of the title Maître-Restaurateur since 2012.

Bite sized pastries

Supplement: + 1.70€ per piece

Choice of up to 4 different varieties

Apple Tatin tartlet with Grand Marnier, salted butter caramel

Raspberry tartlet, diplomat cream, and praline powder

Thyme-lemon tartlet with meringue and saffron

White chocolate mousse, poached pear with Timut pepper syrup

Basil, strawberry, and almond tartlet

Meringue tartlet with passion fruit and coconut

Pistachio financier with chocolate ganache and raspberry shards

Pistachio and Amarena cherry tiramisu

Mini rum baba with whipped white chocolate cream and passion fruit

Praline, chocolate confection, gianduja, and coconut

Children's Menu

Homemade beef lasagna with lamb's lettuce, served with the chosen dessert

or

Free-range chicken with mushroom sauce, potato gratin, served with the chosen dessert



Packages

We offer a selection of wedding packages, as well as the flexibility to tailor your celebration partially or entirely to your wishes, creating a reception that truly reflects your own personality.

Reception + Menu: Starter + Main Course + Dessert (excluding beverages)

From 60 to 75 guests: 93€ per person.

From 76 to 115 guests: 90€ per person.

As from 116 guests 87€ per person.

Reception only, excluding beverages

28€ per person

For children under 12 years : Reception, Main course and dessert,
excluding beverages 27€ per child

These prices include the privatisation of the hotel and surroundings during the venue...

Cheese

Individuel Platter : Tomme et Reblochon de Savoie Fermiers, Young shoots and pine kernels

Supplement + 9€

Cheese Platter per table : Tomme et Reblochon de Savoie Fermiers, Young shoots and pine kernels

Supplement + 38€ per table

Wedding Cake

We work with « Patrick Agnellet » A trusted professional who crafts each creation to your wishes and expectations.

We organise the delivery and service.

Tarif: approximately 3€ per choux pastry + 60€ Delivery cost.

Beverage packages

For your reception,
Host your guests over a glass of bubbly

Champagne Roger Desbordes : 2 glasses per person

Unlimited: Sparkling and still mineral water,

Fruit juice Cocktail without alcohol

(Served during the reception)

31€ per person.

Extra bottle of champagne : 64€

Or

Vin Seyssel Pétillant, AOC Brut : 2 glasses per person

Unlimited : Sparkling and still mineral water,

Fruit juice Cocktail without alcohol

(Served during the reception)

21€ per person.

Extra bottle: 33€

For the children : Fruit juice and mineral water

6€ per child



To accompany your menu

White wine : One bottle for six persons

Vin Rouge : One bottle for four persons

Unlimited : Sparkling and still mineral water

(Served up until your dessert)

Coffee and hot drinks

(Served at the end of your meal)

29€ per adult

3€ per child (mineral water)



Wine Suggestions

To accompany your meal according to your preferences, our wine list is also available, offering a wider selection.

Our selection of wines adapted to your menu and included in the package.

Red Wines

Mondeuse La Saint Jean, Domaine Jean Vullien
Pinot noir Cuvée Jeannine, Domaine Jean Vullien
Côtes de Brouilly- André Laissus
Pierre Laine Village, Domaine La Pierre-Laine
Graves, Château Trébiac
Saint Nicolas de Bourgueil Expression, Maison Lorieux

White Wines

Sauvignon Petit Bourgeois
Cruet – Domaine de L'Idylle
Chardonnay de Savoie Cuvée Prestige – Domaine Jean Vullien
Aligoté - Louis Jadot
Clefs de Mille, Château de Mille
Côtes du Rhône blanc, Domaine La Pierre-Laine

We do not allow corkage.

Mineral water after the dessert :

Liter of Evian, Badoit or San Pellegrino : 5,50€

Liter of soda and fruit juices : 6,50€



Table plans

For the bridal table, we are able to arrange a combination of large and small rectangular tables, allowing the length of the table to be adapted according to the number of guests.

The large rectangular tables seat four persons and measure 120 cm x 80 cm while the smaller tables seating two persons measure 70 cm x 80 cm.

The total length of the table is calculated by adding 120 cm and 70 cm sections as required and depending on the number of guests.

The bride and groom often choose to have no guests seated directly opposite them, while guests may be seated at the ends of the table.



Your guests seated at round tables of 130 cm diameter, up to 8 persons per table.



The dimensions of our chairs : Total height : 101 cm, Total height of the chair back : 55,5 cm, Width of the chair back : 35 cm, Seat depth : 44 cm, Maximum width of the chair : 44 cm.



Ceremony in our garden



We provide outdoor chairs, tables and parasols for your ceremony or cocktail reception in our garden, should you require them.

Dancing and entertainment

The dance floor is at the back of the restaurant,
End of the evening at 2am (Town hall regulations)



Our bedrooms for your guests

We have 32 bedrooms in the hotel that may be reserved for your guests.
The Bridal suite is complimentary.

Bedrooms for a single person :
88€ per room

Bedrooms for two persons:
114€ per room

Bedrooms for three persons :
156€ per room

Family rooms of 40M² to 50M² with two separate rooms, for 3, 4 or 5 persons
204€ or 250€ per room.

Check-in at 4pm and Check-out at 11.30am.

A small complimentary buffet of hot drinks and Viennese pastries are served from 8am to 10am.

All rooms are fully equipped with bathroom, wc, telephone, individual safe, satellite TV LCD, mini refrigerator and courtesy tray. Most of our rooms have a lake view.





Brunch served the following morning

SWEET Dishes

Croissants, pain au chocolate, selection of local breads,
Granola with red berry coulis,
Chocolate spread, dulce de leche, and homemade jam,
Pear, chocolate and caramel tart served with Amaretto custard,
Coconut tart with exotic fruit jam and vanilla cream,
Fresh exotic fruit salad,
Fromage blanc (fresh soft cheese),

SAVOURY Dishes

Scrambled eggs, bacon,
Sautéed mushrooms with herbs and Apremont white wine from Savoy,
Selection of regional farmhouse cheeses: Reblochon, Tomme and Abondance from Savoy, served with black cherry jam,
Local cold cuts: country cured ham, saucisson, and cooked ham,
Smoked trout with yuzu-spiced yogurt and trout roe,
Italian-style pearl pasta salad,
Caesar salad with Comté cheese, pickled shallots, and Savoy cured ham.

Drinks included :

Tea, coffee, hot chocolate
Orange and apple juice
One bottle of white wine for six persons.
One bottle of red wine for six persons.
Still and sparkling mineral water.

47€ per adult and 18€ per child

Supplement + 2€ per person :
Pancakes and Chocolat Cookies

Supplement + 3€ per person :
Hot dog duo and Quinoa salad

The price is per person, for a minimum of 40 persons, VAT and service included.



General Conditions

For your wedding day we include the following:

Large, private, outdoor parking to welcome all guests

The terrace or hotel lounge for your reception, accommodate up to 160 persons whatever the weather forecast.

The restaurant and the dance floor accommodate up to 130 persons.

32 bedrooms at preferential rates to accommodate your guests.

The bridal suite is complimentary for the newlyweds.

Our prices per person include, VAT et and service for a minimum of 60 guests and for a package choice and menu for all guests.

For weddings of less than 60 guests a private hire fee will apply.

Our prices also include:

- Attentive service and support throughout your entire event.
- Table setting, arranged according to your choices and wishes.
- Crockery, glassware and cutlery.
- White table linen.
- All reception furniture.
- Cleaning of the venue following your event.

We require the exact number of guests 15 days before the venue and this number will be invoiced. As our catering and supply arrangements are made specifically for your event and confirmed in advance, the final number of guests should not be reduced once these arrangements have been confirmed. This allows us to ensure the highest level of service and the smooth running of your reception.

Your reservation will be deemed confirmed upon receipt of a 30% deposit of the total amount quoted.

The remaining balance is due on the day of your event and no later than the completion of the reception.

End of the evening at 2am maximum,

During the evening the bar is closed, aucune boisson autre que celles mentionnées sur le devis ne pourra être consommée.

For security reasons, access to the swimming pool is not allowed during the evening.

Thank you for your understanding.