Restaurant	Cuisine	Price Range	Distance (from	Reservation	Vibe/Setting Notable Dishes	Notes
Le Denti		ss	noter)	zenchef.com [+33450642117]		
Le Della	seasonal seafood- focused	**	de Loverchy,	2010101.0011 (+33450042117)	Le Denti – Price Range (USD, est.): -Nerru Plasis' – 3554 USD (51,006) -Creat de salson – 337 USD (35,006) -Retour du Marché – -527 USD (25,006) -A lu cards states – -515 USD (14,006) -March – -515 USD (14,006) -March – -515 USD (0,006) -Notaretta – -59 USD (0,006–0,006)	Motion Bib Gourmand: high quality and great value - Of the board path; infinite and infinite set of made set and the set of made set of m
	focused		de Loverchy, Annecy, 74000, France		-C est de saison = -\$37 USD (35,00€) -Retour du Marché = -\$27 USD (25,00€)	- Un the business part, infirmate and on infector scharing - Althander-Bert, insection direction described that strong focus on fish (e.g., dentex,
			17 min.		 A la carte starters – -\$15 USD (14,00€) Mains – -\$24–\$25 USD (23,00€) 	Skire) - Paun ya passionate chef duo
					*Desserts = -\$9 USD (8,00€-9,00€)	skno) - Film by a passionatin chief duo
					Fits Beyang's preferences: -Generous, well-prepared mains (e.g., veal, fish, beef cuts	
					 Upscale French cuisine with seasonal focus Option for cheese plate (a plus for fine dining ambience) 	
					 Pre-fixe menus allow structured ordering, with dinner options available 	
Cozna	Modern French, seasonal	\$\$\$	COZNA, 22 Fbg Sainte-Claire.	Phone: +33 4 50 65 00 25		
			74000 Annecy, France	Limited seating; phone reservations only (<6 people); dinner often booked		
			1 <u>14min</u>	g Phone: +33 4 50 65 00 25 Limited seating; phone reservations only (-6 people); dinner often booked out, lunch walk-ins possible	Intimate, cozy, historic old-town setting	
Minami	11 Japanese		15 min	Limited seating; phone reservations required; highly booked, best to reserve at least a day ahea	Recommended Dishes for Beyang at Minami (Annecy)	
				reserve at least a day ahea	Minami offers elevated Japanese cuisine with rotating	
				0450457542	Minami offers elevated Japanese cuisine with rotating seasonal or themed menus (sush days, ramen days, holiday teating menus). The offerings are lean, high-peotic and balanced — a perfect match for Beyang's preferences	
				0430437342	Bart El Dichar	
					-Sushi Assertment (10 pieces + miso) (€25) – Includes toro	
					Tataki de bœuf Charolais (Valentine's or NYE menu) – Lighthy gegrad beef filet were plicaged.	
					-Bar et Palourdes vapeur sake - Seabass and clams	
					Best Fit Dishes -Sutul Assortment (10 pieces + miso) (E25) — Includes tors salmos, scabbraam, phrimp, celt — a top-fer choice for him cashros, scabbraam, phrimp, celt — a top-fer choice for fell Lighty search best fitted, very silipson -Ber of Pallourdes veryes raide. Seabbass and claims steamed in salm — great light seabood option -Pakel Nabid -Ripport - Annothin + vergatables in miso broth productions.	
					•Shio Ramen (£17) - Chicken broth nork chashu vennies	
					 balanced and satisfying Yaki Meshi (€7) – Pork fried rice with egg and ginger — could work as a filling side 	
					Continued Add one	
					 Gyoza (pork dumplings) (€8) – Snacky and protein-forwar Green tea crème brülée / black sesame flan / matcha 	
					fondant (€7.50) – Fun, not too heavy dessert picks	
					_	
					Overall Price Range	
					Overall Price Fange -Mains: ET-RES -Set menus (e.g., Valentine's/Saint-Sylvestre): ESS = -\$19-\$60 USD depending on whether à la carte or special menus	
					special menu	
					_	
					Recommendation	
					Yes — highly recommended. The sushi, beef tataki, and	
					miso-based hotpot dishes hit Beyang's usual sweet spot: lean protein, clean flavors, with refined prep. Best pick for when he wants something light yet special.	
Mama Lise (Chez Mamie Lise)					Recommended Dishes for Beyang at Chez Mamie Lise	
(Chez Mamie Lise)						h in meats, mountain cheeses, and russic flavors. Several dishes stand out for Beyang's high-spotein, meat-centric preferences.
					Best Fit Mains	
					 Angus Entrecote 300g (446.50) — Grilled steak, posatoes, Magret de Canard (Duck Breast) (635.80) — With blueberr 	SASON, multiport and pure services and pure serv
					Best F Mariz -Angus Entreotes 30(g) (646.50) — Grilled steak, polations, -Magnet fide Cannari (Duck Breast) (635.60) — With hisbert -Supriema de Poulet with Moreis & Trutfe Mask (635.50) — -Chardolas Beef Tartare (raw or lightly seared) — 628.40 to -Arctic Char with Hummus & Rosado Veggeis (635.60)	likewish chicked and the size of the size
					Other Strong Options -Fliets de Perche Meunière (€34.50) — Perch fillets with bu -Risotto with Truffle or Seasonal Veg (€24.50–€36.50) — Ve -Cheese fondue or raclette — Only if he's in the mood for si	or and lemon
					 Nosotto with Truffle of Seasonal Veg (£24.50–£36.50) – W Cheese fondue or raclette – Only if he's in the mood for se 	eation factions in endough
					Less Ideal If Seeking Light Fare -Dishes like Tartifiette, Parmeline sausage, and Fondue an	
					 Lisnes like latinette, Parmeine sausage, and Fondue an 	these-feavy and non — center for inclugent occasions.
					_	
					Overall Price Range •Mains: €28–€46	
					*2-course meai: €35-€55 = -\$38-\$60 USD per person	
					_	
					Recommendation	
			9 min	https://bookings.zenchef.com/results?ric	1=374570&pid=10 Yes — especially if Beyang is looking for bold, regional dis	es and generous protein portions. The best farture, grilled meats, duck, and chart fish are strong fits. Just skip the full cheese-centric options if he's aiming to eat cleaner. Mama Lise Classic Savoyard restaurant known for its warm, rustic challet-skyle interior and generous portions of traditional Alpine dahes like fondus, racietie, and lartifiette. Popular with tourists and locals aikle. Best for co
Le Chalet					Tartifiette, fondues, snalls pastry	
					Recommended Dishes for Beyang at Le Chalet	
					Le Chalet's menu blends Alpine comfort with fine-dining pr Best Fit Mains	
					est Fit Mans Grilled beef filet & fole gras, truffle mashed potatoes – Ele	
					sest in Maris. 4 Triest beef first & ficie gras, further mashed polatione — Ele- Grifted beef first befreis & all more of polation. — Elevane Saive - Vaal staak with mushrooms & mashed potations — Learn er - Seared salmon with passionfirst saabuyon — Lighter, fish-field - Pike fifter quenelles with crayfish sauce — Classic Lyonnal - Roasted odd with formation-maps gauce — Clean, pright fia	
					-seared samon with passiontrus sapayon – Lighter, fish-fc -Pike fillet quenelles with crayfish sauce – Classic Lyonnai -Picested out with transfer manus groups	
					-Raw beef tartare – Always a hit with him	
					Starters That Work -Raw beef tartare – Always a hit with him -Creamy peas with mint and feta – Refreshing but nutrient -Duck fole gras with chutney – If in the mood for something	
					_	
					Overall Price Range	
					Based on typical restaurant pricing for similar menus: -Starters: €14—€20	
					•Mains: €26–€40	
					-Desserts: €9-€13 = -€35-€55 = -\$38-\$60 USD per person for 2 courses + 6	
					_	
				Online/email reservations: walk-ins at It.	Recommendation	comman, sensorous upusers un puser una rea-ve, uniment une-ve_cut unested 2017, 2000505 (contd) Lec Tables (Contramal-deal or performed under une contrama una real performed under une contrama una real performed under une contrama una real performed under una real performed under una real performed under una real performed under una real performance under un
	Savoyard specia	al\$\$-\$\$\$ (~€16-	45 <u>12 min</u>	https://bookings.zenchef.com/results?ri	Cozy chalet inter Yes — Le Chalet fits Beyang's preferences well. The menu	Stakis, seakhot options () Open hum 1: 44, donor 19-2; closed Sizu accepts in control () L Challer
Le Clos du Chateau	Savoyard specia	al\$\$=\$\$\$ (~€16=	40 12 min too far	https://bookings.zenchef.com/results?ri	Cozy chalet inter Yes — Le Chalet fits Beyang's preferences well. The menu	na traditional alignes setting. Great for both hunch and dirence. Ciffers a mix of classes. Illee secargats and notette, with good outdoor seating. Closed Surviyave. Salads, seatifood Open hunch 12-14, dimmer 19-22, closed Surv, accepts cards La Chalet Coay canal-side spot offering a wide range of regional dishes in a traditional alignes setting. Gines for both hunch and dimmer. Offers a mix of classes like escargets and nodette, with good outdoor seating. Closed Salads, seatifood Open hunch 12-14, dimmer 19-22, closed Surv, accepts cards La Chalet Coay canal-side spot offering a wide range of regional dishes in a traditional alignes setting. Gines for both hunch and dimmer. Offers a mix of classes like escargets and nodette, with good outdoor seating. Closed
Le Clos Des Sens	Savoyard specia	al\$\$-\$\$\$ (-€16-		https://bookings.zenchef.com/results?ri	Cozy chalet inter Yes — Le Chalet fifs Beyang's preferences well. The menu	
	Savoyard specia	al \$5\$\$\$ (~€16	too far	https://bookings.zenchef.com/results?ri	Cozy chalet inter Yes — Le Chalet fifs Beyang's preferences well. The menu	
Le Clos Des Sens	11		too far			Wegetation options Good service; accepts carefol Le Bibooquet Small confunction restrict that Thereby service and a facus or frieth, seasonal Person.
Le Clos Des Sens	Savoyard specia 11 Contemporary Fi		too far		Copy chalet inter Yes — Le Chalet fils Beyeng's preferences well. The men.	

Restaurant	Cuisine	Price Range Distance (from	Reservation	Vibe/Setting Notable Dishes	Notes													
Le Freti		hotel)		Classic raclette, fondue bourquiononne														
				Classic raclette, fondue bourguignonne Recommended Dishes for Beyang at Le Fréti (Annecy)														
				Le Fréti specializes in cheese-forward Savoyard cuisine, wi														
				Best Fit Items -Briscotte Suisse (€36) – Bread bowl fondue with Gruyêre + -Fondue Suisse Motité-Motité (€27) – Gruyêre & Vacherin w														
				*Briscotte Suisse (636) — Bread bowl fondue with Gruyere * *Fondue Suisse Moltié-Moltié (627) — Gruyère & Vacherin w	et													
				-Salade verte et tornates or Trio de quinoa – Could be light -Boeuf Bourguignon (€20) – Classic beef stew for a more -Tartiflette Reblochon – Rich, cheesy potato dish with bacon	e 1													
				Less ideal														
				If he's aiming to eat light or clean, this might be a bit too che	*													
				T														
				Overall Price Range •Fondue or hearty dish + side: -€25-€36 = \$27-\$39 USD p	e													
				-Shared options (e.g. Briscotte) served for two, price per pe														
				_	Cheese-centric, small veggle options Cozy, casual; accepts cards Le Freti													
			Walk-ins okay; reservations recomme	ni Recommendation	Cheese-centric, small veggie options Cozy, casual; accepts cards Le Freti One of Annexy's ga-to spots for cheese lovers. Specializes in fondue, raclette, and other cheese-based dishes. Casual, energetic setting perfect for a fun group driner.													
Le Bora Bora	Savoyard fondue	\$\$ (-€20-35 / \$2 <u>11min</u> too far	https://www.lefreti.fr/reserver-une-tabl	Casual, chalet-st Yes, but only if Beyang's craving something hearty, comfort	n Walk-ins accepted but gets crowded—reservations encouraged for evenings.	Cheese-centric,	t Cozy, casual; accepts cards	Le	e Freti	One of Annecy's go-to spots	for cheese lovers.	Specializes in fond	due, raclette, and other cheese	-based dishes. Casual, er	ergetic setting perfect for a fu	n group dinner. Walk-in	ns accepted but gets crowded	-rese
Le Vertume		EU Ial		Seasonal small plates, creative desserts														
				MICHELIN Bib Gourmand Recommended Dishes for Beyang at Le Vertumne														
				With its daily chalkboard-style menu, Le Vertumne offers ge	n													
				Best Fits for Beyang -Saumon mariné, mousse d'avocat – Marinated salmon + a														
				 Persillé de lapereau – Rabbit terrine-style starter (lean prot 	el .													
				 Dos de lieu noir sauce safran – White fish in saffron sauce Araignée de pors sauce champignons – Pork shoulder with Escalopes de foie gras poêlées – Pan-seared foie gras wit 	0													
				 Escalopes de foie gras poêlées — Pan-seared foie gras with Boeuf bourquipnon — Classic braised beef, fits steak-forwa 	h er													
				Others like yeal, roasted poultry, and trout also align dep														
				Overall Price Ranne														
				Overall Price Range •Prix fixe menu: €35 = ~\$38 USD •A la carte "Suggestions" dishes: €30–640 = ~\$33–\$44 USD														
				- Care daggasina danaz co-o-o														
				Becommendatine	Veg & gluten-free options Highly rated; accepts cards Le Vertume Trendy,													
		SS (~€25-45 / S3 20 min	call to reserve	Trendy, light-file: Yes — Le Vertumne is a strong option. The set menu rotate	Veg & gluten-free options Highly rated; accepts cards Le Verturne Trendy, minimalist spot with creative modern French cooking. Dishes are fresh, seasonal, an beautifully presented. Quiet and intimate setting. Offers gluten-free and vegetarian	10	e Highly rated: accepts cards						hes are fresh, seasonal, and be					
Le Denti	Modern French /	\$\$ (~625-45 / \$3 <u>20 min</u>	call to reserve	irendy, ignt-tillet yes — Le vertume is a strong option. The set menu rotate Sixrei with leek & preserved lemon Recommended Dishes for Beyang at Le Denti	s options. Ideal for a renned but unpretentious lunch or dinner.	veg & gluten-tre	k Highly rated; accepts cards	Le	e vertume	Trendy, minimalist spot with o	creative modern Fi	enan cooking. Disi	nes are tresn, seasonal, and be	eautruly presented. Quie	and intimate setting. Others g	uten-tree and vegetan	an options, ideal for a refined	out une
				While the menu is minimal online, the ingredient tags and d	s .													
				Likely Options to Suit His Preferences Roast (Indian section) – Possibly a protein-heavy														
				Roast (Indian section) – Possibly a protein-heavy Tartar (Aperill) – If it's beef or fish, could match i Chirkon Meat Fish mains – Taxs indicate a hale	it o													
				 Chicken, Meat, Fish mains – Tags indicate a bala Cauliflower (Vegetarian) – Could be a solid vegg 														
				Desserts (e.g., Chocolate Lava Cake, Sorbet) also offer a fa	in .													
				_														
				Overall Price Range														
				No explicit prices shown, but given the presentation and cat -€25-€40 = \$27-\$43 USD per person, including main + dri	n e													
				-625-640 = \$27-543 USD per person, including main + on	na e													
				_														
				Recommendation	Vegetarian items available Bib Gourmand; open Mon/Thu-Sat; lunch 12-13, dinner	r												
				Yes — though the menu is sparse online, Le Denti appears Best if you're looking for a traditional meal with a modern ed	tr 19:30–20:30; cards accepted Le Denti Michelin Bib Gourmand recipient fig known for elegant, seafood-focused cuisine in a cozy off-the-beaten-path location.													
	Modern, seafood	\$\$ (-€32–39 for : <u>17 min</u>	Limited seating; reserve ahead https://	intimate, off-the-t	Vegetarian items available Bib Gourmand; open Mon/Thu-Sat; lunch 12–13, dinner to 19:30–20:30; cards accepted Le Denti Michelin Bib Gourmand recipient gi nown for elegant, scallood-focused custine in a copy of the beabler—path location. Very immed seating—must reserve ahead. Best for a quiet, high-quality lunch or dinner. Closed Tay, Wed, Sun.	Vegetarian item	s Bib Gourmand; open Mon/Thu-Sat; lunch 12-13, din	dinner 19:30-20:30; Le	e Denti	Michelin Bib Gourmand recip	pient known for ele	gant, seafood-focu	sed cuisine in a cozy off-the-be	eaten-path location. Very I	imited seating—must reserve	ahead. Best for a quiet	, high-quality lunch or dinner	Closed
Bon Pain Bon Vin																		
	Café / Wine bar	\$ (-€5-15 / \$6-1 <u>8 min</u>	No reservation needed	Casual, open-all-Charouterie boards, tartine, pastries	Bon Pain Bon Vin Cassal cate and wine bor great for breakfast, light funch, or early evening drinks. Serves pastries, charcuterie, and simple tartines. No need to reserve Popular with locals for a chill, unfusey experience.	t. Veg & gluten-fre	ix Great for informal meetups; accepts cards	Вс	on Pain Bon	Casual café and wine bar gre	eat for breakfast, li	ght lunch, or early	evening drinks. Serves pastries	s, charcuterie, and simple	tartines. No need to reserve.	opular with locals for	a chill, unfussy experience.	
Le Carin Mazette		Too far 14 min.			not michelin													
Saba		14.000		Saba Annecy offers a Mediterranean-meets-Asian tasting m														
				What Beyang Will Likely Enjoy														
				What Beyang Wil Likely Enjoy -Focus on fish, meat, and seasonal produce (aligned with h -Dishes are seafood-heavy (e.g. ochopus, mackerel, sardine -Creative plating and intense flavors — may appeal if he's in	is													
				Things to Note No à la carte; the only option is the chef's "Carte Blanche"	ta													
				 He has to be open to surprises and not overly picky — not 	a													
				Overall Price Range •Menu Carle Blanche: €78–€115 = −\$84–\$125 USD per person (excluding wine pairings)														
				Recommendation	Veg rolls, some gluten-free options Highly rated; accepts cards Saba Stylist Japanese spot with fresh sushi, sashimi, and light tempura dishes. Good value and the beautifully presented plates. Clean, modern decor. Great for a quiet lunch or date	h												
	Japanese / Sushi	SS (~€20-40 / S2 14min	Reservations online or by phone Reservation	Yes, if Beyang's in the mood for something refined, seafood Modern, minimal Skip if he wants control over his meal or something quicker	If beautifully presented plates. Clean, modern decor. Great for a quiet lunch or date to night. Reservations advised.	Veg rolls, some	g Highly rated; accepts cards	Sa	aba	Stylish Japanese spot with fro	resh sushi, sashimi	and light temours	dishes. Good value and beaut	tifully presented plates C	ean, modern decor, Great for	a quiet lunch or date n	ight. Reservations advised	
Le Verriere				Menu: https://www.laverriereannecy.com/carte/	y	-g	, , , , , , , , , , , , , , , , , , , ,	, ou		,,				,,		,	y	
				Recommended Dishes: -Tagliata de bood' (e17) – Grilled beef, arugula, parmesan														
				 Taguas de basi (€ 17) – Gried desi, arugula, parmesan Tataki de saumon (€18) – Seared salmon with salad and p 	ok													
				 Carpaccio de saumon (£16) – Light and protein-rich Croustillants de poulet (£15) – Crispy chicken with rosema 	ry													
				 Salade mamma ma (E18) – Burrata, pesto, veggies Optional starter: Potatoes Wedges (E7.5) or Tzatziki (E7 	Dietary accommodation offered Bib Gourmand; lunch & dinner service; accepts													
				Overall Price Range:	ot y Description of the second of the secon													
				Main dish + drink: -\$20-\$28 USD	interior—good for formal dinners or celebrations. Reservations required. Dietary													
		-\$17 to -\$30 per 6 min.	Phone: 04 38 80 05 64	Main dish + dhnk: -\$20-\$28 USD Elegant, sleek di With starter and drink: -\$28-\$35 USD	preferences accommodated Monday to Saturday: 4:30 p.m. – 12:30 a.m. Sunday: 3 p.m. – 11 p.m.		x Bib Gourmand: lunch & dinner service: accepts cards						ed plating and service. Bib Gou					