

3 Reasons Annecy is the Perfect Foodie Mini Break Destination

Looking for a beautiful destination in Europe to unwind from the stresses of daily life? Do you want to immerse yourself in French food and culture without crowds of tourists? Annecy may be just the place for you! Here's why...



1. Beautiful scenery and a charming atmosphere

Situated between a lake and mountains in the Auvergne-Rhône-Alpes region of South-eastern France, just an hour's drive from Geneva, lies Annecy. Mountains surround the city and can be seen in the distance from many popular eating spots.

Flowing canals and winding streets lined with traditional colourful houses grant Annecy the nickname 'The Venice of the Alps'. Many restaurants and cafes line the narrow streets and canals. Annecy is also home to the purest lake in Europe.

Mainly inhabited by French locals and with a traditional alpine feel, Annecy is a quiet and rustic travel destination. With cosy cafes and restaurants in winter, as well as a large Christmas market, and al fresco dining a plenty in the summer, Annecy has lots of tasty food to offer. It's scenery and friendly community, also make it the perfect place to go for a laidback foodie holiday.

2. An all-year-round travel destination

Warm summers and frosty winters make Annecy an all-year-round travel destination. Still, winter and summer are when Annecy shines brightest. Think ice creams around the lake in summer and Christmas markets filled with food stalls in the winter!

Starting in June and ending in August, summer in Annecy is usually warm and pleasant. Sun pours down on the lake, which is often dotted with boats and swimmers. You can expect the hottest weather in July, with average temperatures of 20.5 °C and highs of 26 °C. Check out [the weather forecast in Annecy right now](#).

From November to February is winter in Annecy. Temperatures often dip below zero, with January being the coldest month. Snow-capped mountains surround the city. If you're lucky, you might see the city itself transformed by a blanket of fresh snow. But be prepared for rain showers too by always keeping an umbrella to hand.

Spring and Autumn in Annecy tend to be cool and comfortably mild. As well as sunshine, you can expect periods of rain and partly cloudy skies.

Being just an hour from Geneva airport also makes Annecy easy to get to by plane. Regular busses run from the airport to the bus station in Annecy, making it easy to get from your plane to the city.

The timetable for the most regular bus from Geneva airport to Annecy isn't online, but as it runs frequently, you shouldn't have to wait long. If you'd like to book in advance, another option is to [book a transfer with BlaBlaCar](#). The downside is that these tend to be less frequent and a bit more expensive.

(H2) 3. Incredible food, including alpine specialities

Annecy has a rich culture of food. During the day, stop by a local food market or boulangerie. If you fancy something sweet, visit one of the many patisseries selling delicately crafted pastries and cakes. In the evening, there are a ton of restaurants, including many with Michelin guide status.



To get the full Annecy eating experience, pick up one of the must-try regional delicacies below.

(H3) Raclette sandwich

You can grab a raclette sandwich any time of year. [Raclette](#) is a type of cheese that is heated and scraped so that melted cheese can be added straight to your plate. It's often served with potatoes and bread.

In Annecy, street vendors and shops sell raclette sandwiches made of soft baguette, melted raclette cheese, cured ham and pickles. Easy to eat on the go, a raclette sandwich makes a fast and tasty lunch to keep you energised as you explore the city.

(H3) Tartiflette

[Tartiflette](#) is another warming dish traditional to the Haute-Savoie region consisting of potatoes, reblochon cheese, lardons and onions. The flavour of reblochon cheese is fruity, mild and nutty.

As it can be quite an overpowering taste, order a tartiflette at a market or stand before ordering it in a restaurant. Food market portions tend to be smaller and cheaper, making them a great way to try new foods.

A variation of the dish that you can also try is croziflette. Croziflette is similar to tartiflette but made with tiny pieces of buckwheat pasta, instead of potatoes.

(H3) Hot chocolate

For a sweet drink to warm your body and soul, head to a local chocolatier. Traditional chocolatiers use a blend of bittersweet and semisweet chocolate, hot milk, cream, and a small amount of brown sugar to make hot chocolate. The result is a silky and rich hot chocolate that's not overly sweet. Sachets of sugar are usually served on the side, so you can sweeten to taste.

For a luxurious traditional French chocolatier hot chocolate, head to [Au Fidele Berger](#) on Rue Royale tucked away in Annecy Old Town!

(H3) Patisserie

It's hard not to stop at one of the many patisseries displaying delicately crafted cakes and pastries. Expect a rainbow of colours and textures, including all the French classics: vibrant macarons, luxurious eclairs, towering mille feuilli, rich and sticky tarte tatin, shiny fruit tarts, and so much more!

For a region-specific delicacy, order a [gâteau de Savoie](#). This light sponge cake was created in 1385 by the chef of Count Amadeus VI of Savoy to serve his guest Charles IV of Luxembourg, making it quite literally the food of kings. A while later, the recipe was adapted, and lime zest, orange blossom, vanilla, cinnamon, and icing sugar were added.

Another traditional option is [tarte aux Myrtilles](#). This alpine delight has a crispy pastry base topped with a thick layer of blueberries. Wild blueberries, or bilberries, grow in abundance in the mountains and are smaller and tarter than the variety found in most UK supermarkets.



What makes Annecy special?

The friendly community, quality ingredients and traditional alpine charm make Annecy a winning destination. It is bursting full of culture and flavour! Just a couple of days spent wandering its winding streets is enough to make you feel like a true fin gourmet (a person devoted to refined sensuous enjoyment, especially good food and drink).