

La Table d'Armante

✧ RESTAURANT ✧

With the entire team of La Table d'Armante restaurant, I would like to invite you to a gastronomic journey that I hope will delight you.

Fishing, travel, and woodland exploration are passions that inspire me and that I wish to share through my cuisine.

Through my various experiences in France and abroad, I strive to highlight Savoyard produce and express the richness of our terroir.

Your gastronomic journey will continue with the original creations of Gauthier Chaffard, the restaurant's pastry chef.

THOMAS VONDERSCHER
- HEAD CHEF -



TERROIR OF THE TWO SAVOIES

- 95 euros -

Crispy tuile, beetroot gravlax
Hazelnut tartlet, celery, quail egg
Savory macaron with pike and smoked fish

Savoyard fondue and farmhouse Reblochon ravioli,
Winter vegetables and lemongrass broth

Lake Geneva fera in a Grenoble walnut crust
Confit Longue de Nice squash
Beurre blanc with lake fish roe

Crispy Abondance beef,
Foie gras and green cabbage,
Tangy blueberry jus

Savoyard Conference pear,
Poached in yellow Chartreuse,
Chestnuts and meringue

SERVED FOR THE ENTIRE TABLE



ALPINE TREASURES

- 125 euros –

Crispy tuile, beetroot gravlax
Hazelnut tartlet, celery, quail egg
Savory macaron with pike and smoked fish

Confit leeks from the hillsides of Passy,
Mimosa, Melanosporum truffle and watercress

Savoyard fondue and farmhouse Reblochon ravioli,
Winter vegetables and lemongrass broth

Diver-caught scallops,
Chestnut risotto and Vin Jaune sabayon

Crispy Abondance beef,
Foie gras and green cabbage,
Tangy blueberry jus

Shouka chocolate 60% Tanzania,
Cocoa bean–infused sorbet

SERVED FOR THE ENTIRE TABLE



FOR OUR YOUNG GOURMETS

- 35 euros -

Chef's selections and dessert.



OUR LOCAL ARTISANS AND PRODUCERS

FISH AND MEAT

Éric Jacquier, professional fisherman, Lugrin (74)

Pisciculture Morel, Jérôme and Maeva Morel, Marlens (74)

Le Poulailleur de la Chambotte, Aline and David Dimier, Entrelacs (73)

VEGETABLES AND CHEESES

La Fruitière du Mont Blanc, Domancy (74)

Ferme des Roches Fleuries, Flavie and Pierre, Saint-Gervais (74)

Les Champs des Possibles, Guillaume Gibouin, Viuz-en-Sallaz (74)

La Ferme de Véroce, Julien Rigole, Saint-Nicolas de Véroce (74)

FINE GROCERY

Le Safran de Draillant, Éric and Maryline, Thonon-les-Bains (74)

Miel Pognat, Bastien Pognat, Cordon (74)

La Minoterie du Trièves, Fabrice and Sébastien, Clelles (38)

L'Épicense, Luc Mignon, Marsolan (32)

Ôlyo, artisanal oil mill, Beaufort (73)

TABLEWARE

Granit du Mont Blanc, Bruno and Siméon Laurenzio, Combloux (74)

