

La Table d'Armante

>◊ RESTAURANT ◊<

Together with the entire team at La Table d'Armante, it is my heartfelt wish to offer you a culinary voyage – one I hope will enchant your senses.

The quiet rhythm of fishing, the wonder of distant travels, the whisper of the forest – these are passions that guide my hand and inspire the soul of my cooking.

Through the prism of experiences gathered across France and beyond, I seek to honor the treasures of Savoy and reveal the richness of its land.

Your tasting journey will unfold further in the delicate, imaginative creations of Gauthier Chaffard, our pastry chef, whose desserts are a world of their own.

THOMAS VONDERSCHER
- CHEF DE CUISINE -



TERROIR DES DEUX SAVOIES

-95 euros-

*Crispy quinoa, smoked féra
Hazelnut tartlet, beetroot
Sweet potato tuile, marinated roach*

Guinea fowl thigh ravioli
Candied with foie gras,
Local vegetables from Passy hills and watercress

Eric Jacquier's caramelised wild pike-perch,
peking celery, cabbage and smoked Diot
lemon cured sabayon

Chambotte's guinea fowl with wild garlic,
morels, candied potatoes and spinach,
poultry jus

Citrus fruits,
Honey and yuzu Zéphyr,
Lemon frozen yogurt

SERVI POUR L'ENSEMBLE DE LA TABLE



TRÉSORS ALPINS

-125 euros-

*Crispy quinoa, smoked féra
Hazelnut tartlet, beetroot
Sweet potato tuile, marinated roach*

Special Brittany oyster, lightly poached in its shell,
Smoked trout, fir vinegar

Guinea fowl thigh ravioli
Candied with foie gras,
Local vegetables from Passy hills and watercress

Lake Geneva silure,
Mashed carrot,
Saffron from Drailant Jus

Chambotte's guinea fowl with wild garlic,
morels, candied potatoes and spinach,
poultry jus

Chocolat guanaja 70%,
Truffle ice cream,
Caramelized hazelnuts

SERVI POUR L'ENSEMBLE DE LA TABLE



FOR YOUNGER GOURMETS

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We offer a menu at 35 euros.
The chef's suggestions and a dessert.
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OUR LOCAL CRAFTSMEN AND PRODUCERS

FISHES AND MEATS

Eric Jacquier, pêcheur professionnel, Lugrin (74)

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

Le poulailler de la Chambotte, Aline et David Dimier, Entrelacs (73)

VEGETABLES AND CHEESES

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

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

Les morilles du lac, Rémy Barraud, Saint-Jorioz (74)

FINE GROCERIES

Le safran de Draillant, Éric et Maryline, Thonon-les-Bains (74)

Miel Pignat, Bastien Pignat, Cordon (74)

La minoterie du Trièves, Fabrice et Sébastien, Clelles (38)

L'épicense, Luc Mignon, Marsolan (32)

Ôlyo, huilerie artisanale, Beaufort (73)

CULINARY ART

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

