

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, beetroot, gravlax
Hazelnut tartlet, celery, cured egg yolk
Sweet potato tuile, marinated féra*

Preserved leeks from Passy hills,
Egg's mimosa, black truffle and watercress

Trout from Marlens with crust Grenoble walnuts,
Butternut tatin,
Lemon cured siphon

Guinea Fowl from La Chambotte farm,
Winter vegetables millefeuille, black truffle,
Creamy juice

Citrus fruits,
Honey and yuzu Zéphyr,
Lemon frozen yogurt

SERVI POUR L'ENSEMBLE DE LA TABLE



TRÉSORS ALPINS

-125 euros-

*Crispy quinoa, beetroot, gravlax
Hazelnut tartlet, celery, cured egg yolk
Sweet potato tuile, marinated féra*

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

Preserved leeks from Passy hills,
Egg's mimosa, black truffle and watercress

Lake Geneva pike hot soufflé,
Lacquered Jerusalem artichoke,
Fish roe beurre blanc

Guinea Fowl from La Chambotte farm,
Winter vegetables millefeuille, black truffle,
Creamy juice

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 Pognat, Bastien Pognat, 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 Laurentio, Combloux (74)

