

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 SAVOIE

95 euros

*Crispy pork and rhubarb
Hazelnut tartlet, morels
Sweet potato tuile, marinated roach fish*

Creamy peas and mint,
White Alpine asparagus ice cream

Wild pike perch, young carrots,
Grenoble walnuts and saffron

Free-range guinea fowl from La Chambotte farm,
wild garlic-stuffed,
homemade gnocchi with yellow wine sauce

Coffee and chocolate from Shouka,
Ice cream and milk foam

SERVI POUR L'ENSEMBLE DE LA TABLE



TRÉSORS ALPINS

125 euros

*Crispy pork and rhubarb
Hazelnut tartlet, morels
Sweet potato tuile, marinated roach fish*

Creamy peas and mint,
White Alpine asparagus ice cream

Abondance beef carpaccio, goat tomme cheese,
Confit egg yolk and wild garlic

Wild pike caught by Éric Jacquier,
pointed cabbage, creamy jus with smoked pike roe, spruce buds

Free-range guinea fowl from La Chambotte farm,
wild garlic-stuffed,
homemade gnocchi and yellow wine sauce

Mara des Bois strawberries from Haute-Savoie,
Sapinette baba, farmhouse milk ice cream

SERVI POUR L'ENSEMBLE DE LA TABLE



FOR YOUNGER GOURMETS

We offer a menu at 35 euros.
The chef's suggestions and a dessert.



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

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 Laurenzio, Combloux (74)

