

# 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 tuile, beetroot, gravlax  
Hazelnut tartlet, celery, quail egg  
Macaron, pike, smoked fish

Savoyard cheese-fondue ravioli with farmhouse Reblochon,  
Winter vegetables and ginger broth

Caramelized Lake Geneva perch by Eric Jacquier,  
Candied Longue de Nice squash,  
Beurre blanc with fish roe

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

Savoy Conference pear,  
Poached in Yellow Chartreuse,  
Chestnuts and meringue

SERVI POUR L'ENSEMBLE DE LA TABLE



## TRÉSORS ALPINS

-125 euros-

Crispy tuile, beetroot, gravlax  
Hazelnut tartlet, celery, quail egg  
Macaron, pike, smoked fish

Chambotte farm quail,  
Comice pear,  
Truffle vinaigrette

Savoyard cheese-fondue ravioli with farmhouse Reblochon,  
Winter vegetables and ginger broth

Wood-fired Marlens trout,  
Grenoble walnuts and yellow wine

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

Shouka 60% Tanzanian chocolate,  
Cocoa bean infused sorbet

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

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 Laurenzio, Combloux (74)

