

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
- HEAD CHEF -



TERROIR DES DEUX SAVOIES

- 95 euros -

Freshwater roach and fir buds
Hazelnut tartlet, radish and trout
Waffle, pike-perch and mint

Lake Geneva Fera fish by Éric Jacquier
Marinated with apple and lemon balm
Fennel cream, crispy rye

Crayfish from the lake
Homemade linguine with fresh verbenä
Confit egg yolk with watercress

Guinea Fowl from La Chambotte farm
Stuffed with wild garlic, crispy legs with foie gras
Stuffed morel and Savoie wine

Sweet woodruff
Yuzu-infused baba
Fromage blanc from Les Roches Fleuries farm

SERVED FOR THE WHOLE TABLE



TRÉSORS ALPINS

- 125 euros -

Freshwater roach and fir buds
Hazelnut tartlet, radish and trout
Waffle, pike-perch and mint

Confit leek
Farm egg yolk from Ferme de Marin, mimosa-style
With watercress

Pike from Éric Jacquier's catch
Pointed cabbage, spruce bud beurre blanc

Guinea Fowl from La Chambotte farm
Stuffed with wild garlic, crispy legs with foie gras
Stuffed morel and Savoie wine

Cheese selection from the Roches Fleuries farm

Strawberries "Ducs de Savoie" style
Rhubarb and verbena, tangy sorbet

SERVED FOR THE WHOLE TABLE



DES GLACIERS AUX LACS

- 75 euros -

Freshwater roach and fir buds
Hazelnut tartlet, radish and trout
Waffle, pike-perch and mint

Lake Geneva Fera fish by Éric Jacquier
Marinated with apple and lemon balm
Fennel cream, crispy rye

Guinea Fowl from La Chambotte farm
Stuffed with wild garlic, crispy legs with foie gras
Stuffed morel and Savoie wine

Sweet woodruff
Yuzu-infused baba
Fromage blanc from Les Roches Fleuries farm

SERVED ONLY FOR LUNCH AND FOR THE WHOLE TABLE



FOR YOUNGER GOURMETS

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

A LA CARTE

Menu dishes are available individually, on request.



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)

Les champs des possibles, Guillaume Gibouin, Viuz-en-Sallaz (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)

