

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 -

Smoked trout crisp
Hazelnut tartlet, lake fish roe
Waffle, freshwater roach and vegetable charcoal

Rainbow trout from Marlens
Smoked and marinated in-house
Fennel and apple vinaigrette

Féra from Lake Geneva, by Eric Jacquier
Zucchini tatin from the Passy hillsides
Choron sauce infused with fir

Guinea fowl from “La Chambotte”
Stuffed with sun-dried tomatoes
Glazed girolles mushrooms and nectarines

Meadosweet
Dark chocolate crèmeux and delicate leaves
Blueberry juice

SERVED FOR THE WHOLE TABLE



TRÉSORS ALPINS

- 125 euros -

Smoked trout crisp
Hazelnut tartlet, lake fish roe
Waffle, freshwater roach and vegetable charcoal

Collection of heirloom tomatoes from Reignier
Crispy rye, young perch fillets and mustard-honey ice cream

Artic char from mountain streams
Lacquered with brown butter
Crozzets risotto with local mushrooms and a tangy sauce

Guinea fowl from “La Chambotte”
Stuffed with sun-dried tomatoes
Glazed girolles mushrooms and nectarines

Cheese selection from the Roches Fleuries farm

Roasted apricot
Confit and wild thyme sorbet, crispy meringue

SERVED FOR THE WHOLE TABLE



DES GLACIERS AUX LACS

- 75 euros -

Smoked trout crisp
Hazelnut tartlet, lake fish roe
Waffle, freshwater roach and vegetable charcoal

Rainbow trout from Marlens
Smoked and marinated in-house
Fennel and apple vinaigrette

Guinea fowl from “La Chambotte”
Stuffed with sun-dried tomatoes
Glazed girolles mushrooms and nectarines

Meadosweet
Dark chocolate crèmeux and delicate leaves
Blueberry juice

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.



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)

