

# 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

Perch from Lake Geneva by Eric Jacquier,  
Zucchini tarte tatin from the Passy Hillsides  
Choron sauce infused with fir

Guinea fowl from “La Chambotte”  
Stuffed with sun-dried tomatoes  
Glazed girolles mushrooms, jus scented with Passy prunes

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

Ceps mushroom,  
Pumpkin and hazelnuts, confit free-range egg yolk

Pike from Lake Geneva by Eric Jacquier,  
Pointed cabbage and beurre blanc with fish roe and alpine herbs

Guinea fowl from “La Chambotte”  
Stuffed with sun-dried tomatoes  
Glazed girolles mushrooms, jus scented with Passy prunes

Cheese selection from the Roches Fleuries farm

Raspberry,  
Scented with Tonka bean, soft 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 , jus scented with Passy prunes

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)

