

La Table d'Armante



Executive Chef - Fabien Laprée
Pastry Chef - Gauthier Chaffard

STARTERS

Beaufort from the Roches Fleuries farm

Wood sorrel printed agnolottis, roasted onions consommé from Cévennes

26 euros



Langoustine from Brittany

« Blanc manger » of claws, early Gariguettes strawberries, green peas and mint

30 euros

FROM THE GARDEN



Beetroot

Variations of colours, red berries and basil, beetroot ice cream

24 euros



Macau artichoke

Cooked in Barigoule, stuffed poivrade artichokes and olives from Nyons

26 euros

Vegan starters can be declined in main course

FROM LAKE TO OCEAN

Féra from Lemman Lake

Watercress, wild mushrooms and hazelnuts

36 euros



John Dory

Confit at a low temperature, sand carrots,
Bouillabaisse juice in caraway infusion and wild herbs

38 euros

BETWEEN VALLEY AND MOUNTAIN

Veal from Chartreuse

Roasted in butter, fricassée of veal sweetbreads, artichoke and summer truffles

36 euros



Pigeon Excellence Miéral

Beetroots, red berries

Sweet and sour jus with a raspberry vinegar

40 euros

AT THE FARM

"La Palouze"

Associated with spruce and Reblochon

14 euros



Our cheese trolley

Selection of cheeses from the valley

19 euros

SWEETS

Coffee from Shoukâ

Dulcey Cream, chocolate tile and lightness of caramel milk

17 euros



Strawberry vacherin

Soft and crunchy meringue, basil and hibiscus

17 euros



Soufflé

With blueberries, crystallized violets and
yogurt ice cream from Roches Fleuries farm

19 euros



Guanaja 70% chocolate

Burlat cherries, confit and sorbet

19 euros



Raspberry and fir

Light Rooibos

16 euros

DISCOVERY MENU

49 euros

Appetizers

To awaken your senses...



Organic egg

Chestnut foam, mouillette of bread with soused mushrooms



Bresse chicken ballotine

Sand carrots, sauce Diable



"La Palouze"

Associated with spruce and Reblochon



Guanaja 70% chocolate

Burlat cherries, confit and sorbet



Sweet treats

Served for the whole table and only for lunch

TASTING MENU

95 euros

Appetizers

To awaken your senses...



Foretastes



Beaufort from the Roches Fleuries farm

Wood sorrel printed agnolottis, roasted onions consommé from Cévennes



Féra from Lemman Lake

Watercress, wild mushrooms and hazelnuts



Veal from Chartreuse

Roasted in butter, fricassée of veal sweetbread, artichoke and summer truffles



"La Palouze"

Associated with spruce and Reblochon



Pre-Dessert



Strawberry vacherin

Soft and crunchy meringue, basil and hibiscus



Sweet treats

Served for the whole table, only for dinner and Sunday lunch

PRESTIGE MENU

115 euros

Appetizers

To awaken your senses...



Foretastes



Langoustine from Brittany

« Blanc manger » of claws, early Gariguet strawberries, green peas and mint



John Dory

Confit at a low temperature, sand carrots,
Bouillabaisse juice in caraway infusion and wild herbs



Pigeon Excellence Miéral

Beetroots, red berries and sweet and sour jus with a raspberry vinegar



Our cheese trolley

Selection of cheeses from the valley



Pre-Dessert



Coffee from Shoukâ

Dulcey Cream, chocolate tile and lightness of caramel milk



Sweet treats

Served for the whole table, only for dinner and Sunday lunch

CHILD'S MENU

25 euros

(up to 12 years-old)

Starters

Boiled egg with mayonnaise



Caesar salad



Vegetable soup

Mains

Chopped steak



Fish of the day



Bresse chicken ballotine



Omelette (plain or with mushrooms)

Choice of side dishes: baby potatoes, mashed potatoes, vegetables, rice, pasta

Desserts

Chocolate moelleux



Fruit salad



Scoops of vanilla and chocolate ice cream