

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

Pumpkin scented vanilla and lime

32 euros

FROM THE GARDEN



Beetroot

Associated with apple from Savoy

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

Artic char

Slow cooked with hazelnuts crusted, watercress and Mushrooms from Savoie

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

Pork from Haute-Savoie

Roasted in butter, confit belly, celeriac, sweet almond

36 euros



Pigeon Excellence Miéral

Jerusalem artichoke and coffee from Schoukâ

40 euros

AT THE FARM

“Crottin de vache” from Roches Fleuries Farm

"Cervelle de Canut" style, chives, shallots, sour red wine and figs condiment

14 euros



Our cheese trolley

Selection of cheeses from the valley

19 euros

SWEETS

Jivara 40% milk chocolate

Safron from Draillant and Honey from Haute-Savoie ice cream

17 euros



White grapes

Yellow wine and variation of nuts from Grenoble

17 euros



Soufflé

With Comice pear like a Bourdalou tart

19 euros



Figs from Solliès,

Roasted with cocoa butter and galabé sugar

16 euros

DISCOVERY MENU

49 euros

Appetizers

To awaken your senses...



Foretastes



Salmoned trout bread

Foamy shellfish bisque, plum and young leaves salad with local flowers



Beef chuck

20 Months matured braised beef, confit carrots, Maturini sauce and butter scented with herbs



“Crottin de vache” from Roches Fleuries Farm

"Cervelle de Canut" style, chives, shallots, sour red wine and figs condiment



Guanaja 70% chocolate

Cooked cream with Chartreuse liquor, strel and cocoa 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



Artic char

Slow cooked with hazelnuts crusted, watercress and mushrooms from Savoie



Pork from Haute-Savoie

Roasted in butter, confit belly, celeriac, sweet almond



“Crottin de vache” from Roches Fleuries Farm

"Cervelle de Canut" style, chives, shallots, sour red wine and figs condiment



Pre-Dessert



Jivara 40% milk chocolate

Safron from Drailant and Honey from Haute-Savoie ice cream



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

Pumpkin scented vanilla and lime



John Dory

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



Pigeon Excellence Miéral

Jerusalem artichoke and coffee from Schoukâ



Our cheese trolley

Selection of cheeses from the valley



Pre-Dessert



White grapes

Yellow wine and variation of nuts from Grenoble



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