

The title 'La Table d'Armante' is centered in a large, black, serif font. It is surrounded by several light gray, stylized snowflake icons of varying sizes and orientations, some appearing to be part of the lettering or floating around it.

La Table d'Armante

The word 'RESTAURANT' is centered in a smaller, black, serif font. It is flanked by decorative elements consisting of a horizontal line with a diamond shape in the center, and a horizontal line with a diamond shape at the end.

RESTAURANT

Executive Chef - Fabien Laprée
Pastry Chef - Gauthier Chaffard

CAVIAR FROM KAVIARI HOUSE

Caviar Kristal 50g

Kristal caviar develops rich, fresh almond flavors with honey and floral notes. It has compact grains in shades of olive green to gold.

175 euros



Caviar Baeri 30g

Baeri caviar is moderately salty. Its flavors are iodized and earthy, with hints of dried fruit. Melting grains in dark gray tones

95 euros

Caviar served with rye bread and cream.

STARTERS

Beaufort from the Roches Fleuries farm

Wood sorrel printed agnolottis, stuffed with Savoy mushrooms

26 euros



Sea Scallop from Dieppe

Cold and warm variations, oysters and black truffle

32 euros

FROM THE GARDEN



Savoy chicory

Comice pear, green and purple shiso leaves

26 euros



Butternut

Sweet spices and red wine

26 euros

Vegan starters can be declined in main course

FROM LAKE TO OCEAN

Trout and Artic char from Murgat house

Seaweed, leek and grapefruit

36 euros



Line fish seabass

With soft crusted, cabbage, shellfish and Krystal caviar

44 euros

BETWEEN VALLEY AND MOUNTAIN

Deer from Alsace region

Salsifies, quince and cereals, pepper sauce

42 euros



Matured beef from Aubrac

Parsley root, chestnuts and red wine sauce

40 euros

AT THE FARM

Our cheese trolley

Selection of cheeses from the valley

19 euros

SWEETS

Chocolate Guanaja 70%

Caramel and brown rum, flambéed bananas, pineapple sorbet

17 euros



Green apple

Caramelized puffed rice, shiso and light cream.

17 euros



Soufflé

With comice pear scented with poiré, pear and black tea sorbet

19 euros



Citrus

As a calisson, praliné streusel and lime

18 euros

DISCOVERY MENU

59 euros

Appetizers

To awaken your senses...



Homemade raviole

Stuffed with beef oxtail, vegetables consommé and truffle oil



Cod fish

Softly cooked, pumpkin and chestnut gnocchi, maitaise sauce



Tangerine vacherin

chestnut cream



Sweet treats

Served only for lunch

TASTING MENU

95 euros

Appetizers

To awaken your senses...



Foretastes



Beaufort from the Roches Fleuries farm

Wood sorrel printed agnolottis, stuffed with Savoy mushrooms



Trout and Arctic char from Murgat house

Seaweed, leek and grapefruit



Matured beef from Aubrac

Parsley root, chestnuts and red wine sauce



Pre-Dessert



Chocolate Guanara 70%

Caramel and brown rum, flambéed bananas, pineapple sorbet



Sweet treats

Served for the whole table, only for the dinner

PRESTIGE MENU

125 euros

Appetizers

To awaken your senses...



Foretastes



Sea Scallop from Dieppe

Declination cold and hot, oysters and black truffle



Line fish seabass

With soft crusted, cabbage, shellfish and Krystal caviar



Deer from Alsace region

Salsifies, quince and cereals, pepper sauce



Our cheese trolley

Selection of cheeses from the valley



Pre-Dessert



Citrus

As a calisson, praliné streusel and lime



Sweet treats

Served for the whole table, only for dinner

CHILD'S MENU
25 euros
(up to 12 years-old)

Starters

Boiled egg with mayonnaise



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