

La Table d'Armante

RESTAURANT

We invite you to discover our culinary world between the mountains
and the Mediterranean.

Our table offers an intimate, warm and friendly atmosphere thanks to
the work of a passionate and talented team.

Fabien, Gauthier, Victoria,
Léopold, Hugues, Quentin and Gabriel

MOUNTAIN

95 euros

Canapés

To awaken your senses...

Appetizers

Beaufort from the Roches Fleuries farm agnolotti

with artichoke and truffle

Locally sourced trout from Murgat house

Broccoli and saffron

Charvin mountain pork

Cooked two ways, variations of salsifies,

Pine scented jus

Pre-dessert

Williams pear,

Poached in yellow Chartreuse, chestnuts and chaï roobois herbal tea

Petits fours

Only for dinner and Sunday lunches

Served for the whole table

MEDITERRANEAN SEA

125 euros

Canapés

To awaken your senses...

Appetizers

Blue crab from the Mediterranean sea

Pink grapefruit, avocado and Iran lemon

Line-fish pollock

Cooked “meuniere”, razor clams, raw and cooked fennel,
Surf and turf sauce

Sisteron lamb

Beechwood smoked, Jerusalem artichokes and chestnuts,
Chestnut liquor jus

Our cheese trolley

Selection of cheeses from the valley

Pre-dessert

Chocolate and Nyons olive

70% Tuma Yellow chocolate in calisson,
lemon olive oil by Alexis Munoz

Petits fours

Only for dinner and Sunday lunches

Served for the whole table

STARTERS

Beaufort from the Roches Fleuries farm agnolotti

with artichoke and truffle

30 euros

Blue crab from the Mediterranean sea

Pink grapefruit, avocado and Iran lemon

38 euros

FROM THE GARDEN

✓ **Salted crust beetroot,**

Scented with pepper, mint and tarragon, ice cold coulis

30 euros

✓ **Sand carrots,**

Confit with cardamom, sesame and melissa herb

32 euros

Vegan starters can also be used as main courses.

BETWEEN THE ALPS AND THE MEDITERRANEAN SEA

Locally sourced trout from Murgat house

Broccoli and saffron

46 euros

Line-fish pollock

Cooked “meuniere”, razor clams, raw and cooked fennel,

Surf and turf sauce

48 euros

BETWEEN VALLEYS AND MOUNTAINS

Charvin mountain pork

Cooked two ways, variations of salsifies,
Pine scented jus

48 euros

Sisteron lamb

Beechwood smoked, Jerusalem artichokes and chestnuts,
Chestnut liquor jus

54 euros

AT THE FARM

Our cheese trolley,
Selection of cheeses from the valley
21 euros

SWEETS

Williams pear,

Poached in yellow Chartreuse, chestnuts

Chaï roobois herbal tea

21 euros

Chocolate and Nyons olive,

70% Tuma Yellow chocolate in calisson,

lemon olive oil by Alexis Munoz

21 euros

Hot soufflé,

Mango, passion and mint

24 euros



The fig,

Roasted with rosemary, candied and sorbet

Crispy cinnamon

21 euros

PRODUCERS

59 euros

In search of the short circuit

With this menu, starter, main course and dessert, we aim to showcase the producers of our valleys, so that you can discover the Savoyard terroir to the rhythm of the seasons.

Available only for lunch

For younger gourmets

We offer a tailored menu at 35 euros.

OUR CRAFTSMEN AND LOCAL PRODUCERS

Culinary art

Granit du Mont Blanc – Bruno et Siméon Laurenzio – Combloux
Coutellerie – Fernando Ramos – Thiers

Fishes and meats

Léman à l'océan – Eric et Pierre Pecquery – Maxilly sur Léman
Pisciculture Charles Murgat – Charles Murgat – Beaufort
Les boucheries des Halles – Stéphane Milleret – Chambéry
La Maison Baud – Florent Marin-Lamellet – Villaz
Escargots du pays du Mont Blanc – Maxence et Héloïse – Magland

Vegetables and cheeses

La Ferme de Renard – Marie-Pierre Piazza Ouvrier Buffet – Demi-Quartier
Ferme des Roches Fleuries – Flavie et Pierre Amafroi Broisat – Saint-
Gervais Les Bains
Haute-Savoie fromages – Didier et Alexandre Kobel – Sallanches
La maison des champignons – Claire Duc – Motte-Servolex
Galis Truffe – Jérôme et Nathalie Galis – Uchaux

Other

Le safran de Draillant – Éric Schoder et Maryline Dupraz – Thonon les Bains
Miel Pognat – Bastien Pognat – Cordon
La minoterie du Trièves – Fabrice et Sébastien Corréard – Clelles