



La Table d'Armante

>→ RESTAURANT →

CHRISTMAS DAY LUNCH

Wednesday 25th December from noon



APPETIZERS

COCKTAIL OYSTER PEARLS Celeriac tartar and Savoie apples

HALF-COOKED FOIE GRAS
Corsica clementines and coffee from Shouka house

SAINT-BRIEUC SCALLOPS Steamed with fennel, burnt leeks and Savoie sparkling wine butter

CHICKEN FROM BRESSE REGION Melanosporum truffles, parsnips and Albufera sauce

SAINT MARCELLIN CHEESE, with mendiant fruits

TUMA YELLOW 70% CHOCOLATE Christmas spices and soculente candied oranges



