



# La Table d'Armante

—◇— RESTAURANT —◇—

## CHRISTMAS EVE

Tuesday 24<sup>th</sup> December from 7:30 pm



### 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

155 €

*Live music: Christmas Diamonds*

