

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 Laprée and Gauthier Chaffard

MOUNTAIN

95 euros

Canapés

To awaken your senses...

Appetizers

Tomme de Savoie,

In agnolotti, chestnuts and mushroom fricassee
flavoured with truffles

Trout from Maison Murgat,

Confit with sand carrots and cucurbits

Veal from the Chartreuse massif,

Stuffed with Savoy mushrooms and parsnips, quintessential juice

Pre-dessert

70% Tuma Yellow chocolate,

Combined with green Chartreuse and Drailant saffron

Sweet treats

Only for dinner and served for the whole table

MEDITERRANEAN SEA

125 euros

Canapés

To awaken your senses...

Appetizers

« **Tarbouriech** » warm oyster,
Clementine, pine kernel and Clairette de Die

Sea bream,

Cooked in lemon steam, condiment with honey and olive oil,
bouillabaisse juice

Deer,

Shoulder confit, olives and capers, turnips and mild garlic,
anchovy jus

Our cheese trolley,

Selection of cheeses from the valley

Pre-dessert

Madagascar vanilla,

Refreshed with citrus from Bachès

Sweet treats

Only for dinner and served for the whole table

STARTERS

Tomme de Savoie,

In agnolotti, chestnuts and mushroom fricassee
flavoured with truffles

30 euros

« Tarbouriech » warm oyster,

Clementine, pine kernel and Clairette de Die

32 euros

FROM THE GARDEN

✓ Cauliflower,

Colorful, citrus fruits and almond milk

30 euros

✓ Vegetable aioli,

Variation of vegetables

32 euros

Vegan starters can also be used as main courses.

BETWEEN THE ALPS AND THE MEDITERRANEAN SEA

Trout from Maison Murgat,
Confit with sand carrots and cucurbits

36 euros

Sea bream,
Cooked in lemon steam, condiment with honey and olive oil,
bouillabaisse juice

42 euros

BETWEEN VALLEYS AND MOUNTAINS

Veal from the Chartreuse massif,
Stuffed with Savoy mushrooms and parsnips,
quintessential juice

36 euros

Deer,
Shoulder confit, olives and capers, turnips and mild garlic,
anchovy jus

42 euros

AT THE FARM

Our cheese trolley

Selection of cheeses from the valley

21 euros

SWEETS

70% Tuma Yellow chocolate,
Combined with green Chartreuse and Draillant saffron
21 euros

Madagascar vanilla,
Refreshed with citrus fruits from Bachès
21 euros

Hot soufflé,
With caramelized apple and green apple sorbet
24 euros

✓ Pear,
Chestnuts enhanced with yellow wine
21 euros

PRODUCERS

75 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 throughout the seasons.

Available only for lunch

For younger gourmets,

We offer a tailored menu at 35 euros.
Chef's suggestions and a dessert.

NOS ARTISANS ET PRODUCTEURS LOCAUX

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 Amafroï Broisat – Saint-
Gervais
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 Pugnât – Bastien Pugnât – Cordon
La minoterie du Trièves – Fabrice et Sébastien Corréard – Clelles