

# 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,**

Preserved, carrots and summer squash

#### **Veal from the Chartreuse massif,**

Sautéed with Savoy mushrooms and parsnips, jus

### **Pre-dessert**

#### **Hazelnuts from Piedmont region,**

Creamy yogurt and lime

### **Sweet treats**

*Only for dinner and served for the whole table*

# MEDITERRANEAN SEA

*125 euros*

## **Canapés**

To awaken your senses...

## **Appetizers**

### **Carabineros**

Slow cooked, cauliflower and oscietra caviar

### **Scallops from Dieppe,**

Pan seared, fregola risotto, seaweed and preserved lemon, juice

### **Deer,**

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

### **Our cheese trolley,**

Selection of cheeses from the valley

## **Pre-dessert**

### **Corsican clementine,**

Orange blossom and black lemon meringue, preserved kumquat

## **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*

### **Carabineros**

Slow cooked, cauliflower and oscietra caviar

*42 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,**

Preserved, carrots and summer squash

*36 euros*

### **Scallops from Dieppe,**

Pean seared, fregola risotto, seaweed and preserved lemon, juice

*38 euros*

## BETWEEN VALLEYS AND MOUNTAINS

**Veal from the Chartreuse massif,**  
Sautéed with Savoy mushrooms and parsnips,

jus

*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

**Hazelnuts from Piedmont region,**

Creamy yogurt and lime

*21 euros*

**Corsican clementine,**

Orange blossom and black lemon meringue, preserved kumquat

*21 euros*

**Armancette hot soufflé,**

*24 euros*

**✓ Pear,**

Poached and iced, ginger beer and green shiso flavor

*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.

## LOCAL PRODUCERS & CRAFTSMEN

### Culinary art

Granit du Mont Blanc – Bruno and Siméon Laurenzio – Combloux  
Cutlery – Fernando Ramos – Thiers

### Fishes and meats

Léman à l'océan – Eric and 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 and Héloïse – Magland

### Vegetables and cheeses

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

### Other

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