

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 Piemont 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,
Pan 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

Hot soufflé,

Lemon, crispy buckwheat, buttermilk ice cream

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 Pognat – Bastien Pognat – Cordon
La minoterie du Trièves – Fabrice and Sébastien Corréard – Clelles