

La Table d'Armante

—◇— RESTAURANT —◇—

Together with the entire team at La Table d'Armante, it is my heartfelt wish to offer you a culinary voyage – one I hope will enchant your senses.

The quiet rhythm of fishing, the wonder of distant travels, the whisper of the forest – these are passions that guide my hand and inspire the soul of my cooking.

Through the prism of experiences gathered across France and beyond, I seek to honor the treasures of Savoy and reveal the richness of its land.

Your tasting journey will unfold further in the delicate, imaginative creations of Gauthier Chaffard, our pastry chef, whose desserts are a world of their own.

THOMAS VONDERSCHER
- HEAD CHEF -



TERROIR DES DEUX SAVOIES

- 95 euros -

Tomme de Véroce and beetroot
Oyster and spruce buds
Lake fish gravlax

Marinated Geneva Lake roach
Tangy watercress

Val de Chaise fario fish
Preserved with fir-tree butter, bean stew and fish eggs

Haute-Savoie Aubrac beef and crispy foie gras
Cabbage and blueberry juice

Passy's hillsides' rhubarb
Soft meringue, pink grapefruit and elderflower

SERVED FOR THE WHOLE TABLE



TRÉSORS ALPINS

- 125 euros -

Tomme de Véroce and beetroot
Oyster and spruce buds
Lake fish gravlax

Marlens Rainbow trout
Marinated with apple, creamy fennel and crispy crozets

Fish soufflé from Eric Jacquier's catch
Creamy consommé with crayfish and Draillant saffron

Chambotte farm guinea fowl
Contisée with wild garlic, crispy thigh with foie gras,
morels with Savoy wine

Cheeses from the Roches Fleuries farm

Gariguette strawberry
Lovage, French-style fresh cheese ice cream

SERVED FOR THE WHOLE TABLE



DES GLACIERS AUX LACS

- 75 euros -

Tomme de Véroce and beetroot
Oyster and spruce buds
Lake fish gravlax

Marlens Rainbow trout
Marinated with apple, creamy fennel and crispy crozets

Chambotte farm guinea fowl
Contisée with wild garlic, crispy thigh with foie gras,
morels with Savoy wine

Passy's hillsides' rhubarb
Soft meringue, pink grapefruit and elderflower

SERVED ONLY FOR LUNCH AND THE WHOLE TABLE



FOR YOUNGER GOURMETS

We offer a menu at 35 euros.
The chef's suggestions and a dessert.

A LA CARTE

Menu dishes are available individually, on request.



OUR LOCAL CRAFTSMEN AND PRODUCERS

FISHES AND MEATS

Eric Jacquier, pêcheur professionnel, Lugrin (74)
Pisciculture Morel, Jérôme et Maeva Morel, Marlens (74)
Le poulailler de la Chambotte, Aline et David Dimier, Entrelacs (73)
La Maison Ravier, boucherie charcuterie, Sallanches (74)
Escargots du pays du Mont-Blanc, Maxence et Héroïse, Magland (74)

VEGETABLES AND CHEESES

Les coteaux de Passy, Josianne et Joëlle, Passy (74)
Ferme des Roches Fleuries, Flavie et Pierre, Saint-Gervais (74)
Les champs des possibles, Guillaume Gibouin, Viuz-en-Sallaz (74)
La ferme de Véroce, Julien Rigole, Saint-Nicolas de Véroce (74)
Jules Forel, maraîcher, Sallanches (74)
Les morilles du lac, Rémy Barraud, Saint-Jorioz (74)

FINE GROCERIES

Le safran de Draillant, Éric et Maryline, Thonon-les-Bains (74)
Miel Pugnât, Bastien Pugnât, Cordon (74)
La minoterie du Trièves, Fabrice et Sébastien, Clelles (38)
L'épicence, Luc Mignon, Marsolan (32)
Ôlyo, huilerie artisanale, Beaufort (73)

CULINARY ART

Granit du Mont Blanc, Bruno et Siméon Laurenzio, Combloux (74)

