

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 -

Smoked trout crisp
Hazelnut tartlet, lake fish roe
Waffle, freshwater roach and vegetable charcoal

Lake Geneva Fera fish by Éric Jacquier
Homemade smoked and marinated
Fennel and tangy vinaigrette

Rainbow trout from Marlens
Confit eggplant and Draillant saffron

Guinea fowl from “La Chambotte”
Stuffed with sun-dried tomatoes
Glazed girolles mushrooms and nectarines

Meadosweet
Dark chocolate crémeux and delicate leaves
Blueberry juice

SERVED FOR THE WHOLE TABLE



TRÉSORS ALPINS

- 125 euros -

Smoked trout crisp
Hazelnut tartlet, lake fish roe
Waffle, freshwater roach and vegetable charcoal

Heirloom tomatoes from Guillaume Gibouin
Crispy rye and mustard-honey ice cream

Pike from Éric Jacquier's catch
Zucchini flower, lemon balm beurre blanc and smoked roe

Guinea fowl from "La Chambotte"
Stuffed with sun-dried tomatoes
Glazed girolles mushrooms and nectarines

Cheese selection from the Roches Fleuries farm

Roasted apricot
Confit and wild thyme sorbet, crispy meringue

SERVED FOR THE WHOLE TABLE



DES GLACIERS AUX LACS

- 75 euros -

Smoked trout crisp
Hazelnut tartlet, lake fish roe
Waffle, freshwater roach and vegetable charcoal

Lake Geneva Fera fish by Éric Jacquier
Homemade smoked and marinated
Fennel and tangy vinaigrette

Guinea fowl from “La Chambotte”
Stuffed with sun-dried tomatoes
Glazed girolles mushrooms and nectarines

Meadosweet
Dark chocolate crémeux and delicate leaves
Blueberry juice

SERVED ONLY FOR LUNCH AND FOR 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)

VEGETABLES AND CHEESES

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)

Les morilles du lac, Rémy Barraud, Saint-Jorioz (74)

FINE GROCERIES

Le safran de Draillant, Éric et Maryline, Thonon-les-Bains (74)

Miel Pognat, Bastien Pognat, Cordon (74)

La minoterie du Trièves, Fabrice et Sébastien, Clelles (38)

L'épicense, Luc Mignon, Marsolan (32)

Ôlyo, huilerie artisanale, Beaufort (73)

CULINARY ART

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

