



Christmas Menu

Thursday 25th December

Passy leeks “Mimosa”,
black truffle, garden watercress

Lake Geneva trout
candied local squash, citrus accents,
creamy saffron jus from Drailant

Farm poularde from La Chambotte,
stuffed with Melanosporum truffle,
confit leg ravioli, Jerusalem artichoke

Roches Fleuries goat tomme
& Bleu de Bonneval,
local plum chutney

Mont Blanc from
La Table d’Armante,
mandarin, calisson, crisp meringue

- 155 € -

La Table d’Armante

◇—◇ RESTAURANT ◇—◇