

# La Table d'Armante

—◇— RESTAURANT —◇—

## FOUR-HANDS DINNER

FRIDAY, FEBRUARY 6<sup>TH</sup>

with **Anthony Carballo** and **Thomas Vonderscher**

Gently confited leeks from the Passy hillsides  
mimosa egg, Melanosporum black truffle, watercress essence

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Anise-scented marinated brown shrimps  
vintage caviar from Maison Sturia

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Lake Geneva féra in a delicate walnut crust  
caramelised nice pumpkin tatin, creamy jus with freshwater roe

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Beef tenderloin lightly smoked with Cognac barrel shavings  
Cognac-infused jus

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Shouka chocolate creation  
Piedmont hazelnuts, black truffle, Cognac-scented cream

Five-course menu : €140 per person, excluding drinks

By reservation only: +33 (0)4 50 78 66 00