

La Table d'Armante

>◇ RESTAURANT ◇<

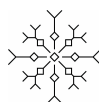
Together with the entire team at La Table d'Armante, it is my heartfelt wish to offer you a culinary voyage – one I hope will enchant your senses.

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
– CHEF DE CUISINE –



TERROIR DES DEUX SAVOIE

95 euros

Hazelnut tartlet with fennel and smoked trout

Sweet potato tuile with marinated roachfish

Crispy chicken with rhubarb

Féra from Léman,

Creamy peas and mint,

White Alpine asparagus ice cream

Wild fish from eric Jacquier catch, young carrots,

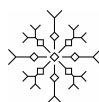
Grenoble walnuts and saffron

Chambotte guinea fowl braised with lemon thyme, local zucchini
tatin, spiced caramelized thighs, and tangy gravy

Coffee and chocolate from Shoukâ,

Ice cream and milk foam

SERVED FOR THE WHOLE TABLE



TRÉSORS ALPINS

125 euros

Hazelnut tartlet with fennel and smoked trout
Sweet potato tuile with marinated roachfish
Crispy chicken with rhubarb

Féra from Léman,
Creamy peas and mint,
White Alpine asparagus ice cream

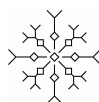
Tatin style heirloom tomatoes,
Roches Fleuries farm's goat cheese

Wild pike and crayfish from Lake Geneva, served with a creamy
verbena sauce and fir buds

Chambotte guinea fowl braised with lemon thyme, local zucchini
tatin, spiced caramelized thighs, and tangy gravy

Mara des Bois strawberries from Haute-Savoie,
Sapinette baba, farmhouse milk ice cream

SERVED FOR THE WHOLE TABLE



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)

La ferme de Véroce, Julien Rigole, Saint-Nicolas de Véroce (74)

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

FINE GROCERIES

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

L'épicense, Luc Mignon, Marsolan (32)

CULINARY ART

Jars céramistes, Anneyron (26)

