

La Table d'Armante

✧— RESTAURANT —✧

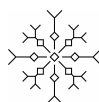
Together with the entire team at La Table d'Armante, it is my heartfelt wish to offer you a culinary voyage — one I hope will enchant your senses.

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 —



TERROIR DES DEUX SAVOIE

95 euros

*Poultry and foie gras pâté en croute, rhubarb condiment
Hazelnut tartlet, fennel and house-smoked trout
Sweet potato crisp, marinated roach*

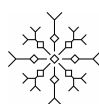
Marinated Fera from Lake Geneva
creamy courgette and basil purée and Sallanches cherries

Wild fish by Éric Jacquier,
reignier pepper tatin with Draillant saffron beurre blanc

Crispy Abondance beef,
savoyard stuffing and a tangy wild blueberry gravy

Mont Fenua Tahitian vanilla,
sorbet and Villars milk chocolate cream

SERVED FOR THE WHOLE TABLE



TRÉSORS ALPINS

125 euros

*Poultry and foie gras pâté en croute, rhubarb condiment
Hazelnut tartlet, courgette and house-smoked trout
Sweet potato crisp, marinated roach*

Oyster from Brittany,
Reignier tomatoes, smoked trout cream and Oxalys

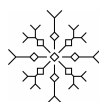
Heirloom tomatoes from Reignier
goat's cheese ice cream from Roches Fleuries
and oxalis vinaigrette

Pike and Lake Geneva crayfish,
creamy verbena and candied lemon jus

Crispy Abondance beef,
Savoyard stuffing and a tangy wild blueberry gravy

Haute-Savoie cherry,
granita and tarragon juice

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)

Miel de Savoie, Florent Gaché, Grésy sur Aix (73)

CULINARY ART

Jars céramistes, Anneyron (26)

