

# La Table d'Armante

>◇ RESTAURANT ◇<

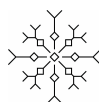
Together with the entire team at La Table d'Armante, it is my heartfelt wish to offer you a culinary voyage – one I hope will enchant your senses.

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 crouste, rhubarb condiment  
Hazelnut tartlet, courgette and house-smoked trout  
Sweet potato crisp, marinated roach*

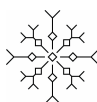
Marinated trout from Marlens,  
smoked cream and virgin sauce with Sallanches cherries

Lake Geneva whitefish,  
fennel and white butter sauce with saffron from Draillant

La Chambotte's farm poularde,  
studded with chanterelle mushrooms and served with confit leg,  
Savoyard farcement and a velvety Chartreuse jus

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*

Marinated trout from Marlens,  
smoked cream and virgin sauce with Sallanches cherries

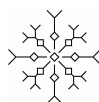
Lacquered and candied Lake Geneva whitefish,  
aubergines pressé, choron sauce with wood sorrel

Wild pike and crayfish from Léman,  
creamy verbena sauce and fir buds

La Chambotte's farm poularde,  
studded with chanterelle mushrooms and served with confit leg,  
Savoyard farcement and a velvety Chartreuse jus

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)

### CULINARY ART

Jars céramistes, Anneyron (26)

