



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
Head chef





TERROIR DES DEUX SAVOIE

95 EUROS

WHILST WAITING...

*Crispy girolle, rhubarb
Hazelnut tartlet, fennel and smoked trout
Sweet potato tuile, marinated fera*

SMOKED FERA FROM LAKE GENEVA,
creamy cauliflower purée, pear from Passy

WILD ZANDER FROM THE RHÔNE,
Nice-style tatin of sea bass, beurre blanc with wood sorrel

BRESSE DUCK,
Passy sweet potato with Tomme de Véroce cheese and plum sauce

BLACKBERRY AND HONEY FROM SAVOIE,
soft meringue and sorbet



SERVED TO THE WHOLE TABLE





TRÉSORS ALPINS

125 EUROS

WHILST WAITING...

Crispy girolle, rhubarb
Hazelnut tartlet, fennel and smoked trout
Sweet potato tuile, marinated fêra

SMOKED FERA FROM LAKE GENEVA,
creamy cauliflower purée, plum from Passy

GIROLLE FROM THE MOUNTAIN,
squash and candied egg yolk

LAKE GENEVA PIKE,
pointed cabbage and white wine sauce with smoked eggs and verben

BRESSE DUCK,
Passy sweet potato with Tomme de Véroce cheese and plum sauce

MONT FENUA TAHITIAN VANILLA,
sorbet and Villars milk chocolate cream



SERVED TO THE WHOLE TABLE





OUR ARTISANS & LOCAL PRODUCERS

FISHES AND MEATS

Éric 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)

