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 handand 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, celery 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, with Mondeuse sauce and wood sorrel

PUFF PASTRY PIE WITH ABONDANCE BEEF,
foie gras, green cabbage and country-style bacon, spaghetti squash with hazelnuts

A selection of Alpine farmhouse cheeses and the chef's homemade jams
Additional - 22 euros

MONT FENUA TAHITIAN VANILLA,
sorbet and Villars milk chocolate cream

SERVED TO THE WHOLE TABLE

Trésors Alpins

125 EUROS

WHILST WAITING...

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

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

GIROLLE FROM THE MOUNTAIN,
squash and candied egg yolk

LAKE GENEVA PIKE,
pointed cabbage and beurre blanc with smoked fish roe and spruce

PUFF PASTRY PIE WITH ABONDANCE BEEF,
foie gras, green cabbage and country-style bacon, spaghetti squash with hazelnuts

A selection of Alpine farmhouse cheeses and the chef's homemade jams
Additional - 22 euros

CHASSELAS GRAPE,
yellow wine and chestnuts

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)