

Le Petit Manoir

Restaurant The Writers' Table

STARTERS

Homemade veal tail and foie gras stew with leek vinaigrette	CHF 24.-
Fresh peas & mint, red tuna smoked by us	CHF 24.-
Snow crab with curry, courgette and citrus carpaccio	CHF 26.-
Rougié's Foie gras, rhubarb chutney and coulis	CHF 35.-

MAIN COURSES

Chausson of sunny vegetables and its sauce vierge - 15 min cooking time	CHF 34.-
Roasted veal sweetbreads, spinach, garlic cream, coffee sauce	CHF 36.-
Roasted pike-perch steak, cabbage trilogy, soya-yuzu sauce	CHF 44.-
Grilled beef rib steak, chard and chanterelle pie, bacon jus	CHF 52.-
The Chef's Suggestion	CHF 49.-

DESSERTS

Baba au rhum	CHF 13.-
Dark chocolate and basil palet with lemon confit	CHF 16.-
Nectarine tartlet with almond nougatine and Sichuan pepper cream	CHF 17.-
Passion fruit, coconut biscuit and green apple with ginger	CHF 18.-

THE DAILY LUNCH FORMULA : *Tuesday to Friday lunchtime*
 Starter, main course & dessert of the day from CHF 39.- per person
 Dish of the day from CHF 22.- per person

Dear Customers, please inform our staff about your allergies or intolerances

Service and 7.7% VAT included

Le Petit Manoir

The Artists' Menu

Mise en bouche

Snow crab with curry, courgette carpaccio with citrus fruits

Roasted pike-perch, cabbage trilogy, soja-yuzu sauce

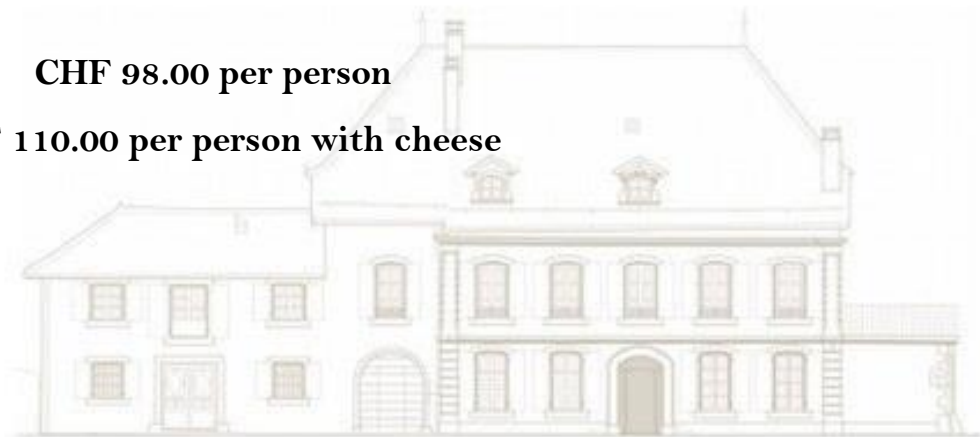
Grilled beef rib steak,
chard and chanterelle pie, bacon jus

Palet with dark chocolate and basil, lemon confit

Mignardises

CHF 98.00 per person

CHF 110.00 per person with cheese



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