

Le Petit Manoir

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La Table

STARTERS

Foie gras (Rougi�) semi-steamed, mandarin, waffle, espuma popping	CHF 27.00
Homemade black pudding tartlet, celery, nuts, oregano mayonaise	CHF 25.00
Porcini mushroom soup with chestnuts, pan-fried Foie gras, strong duck juice	CHF 34.00

MAIN COURSES

Beef bourguignon grandma style, vegetables, potatoes roasted in butter	CHF 32.00
Half-cooked Pacific red tuna, mousseline, spinach and chickpeas at Andalusian	CHF 37.00
Rosemary Venison, hunting garnish	CHF 51.00
French south west duck breast cooked at low temperature, duck confit terrine, Eggplant, strong juice morel mushrooms	CHF 45.00

DESERTS

Autumn Treasure, pumpkin, cardamom	CHF 16.00
Green apple, pistachio in different textures	CHF 16.00
Cheesecake vaudois, seasonal fruits	CHF 17.00

Dear customers, please do not hesitate to inform our staff of your allergies or intolerances
Service and TVA 7.7% included



Le Petit Manoir

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Chef's Menu **CHF89.00**

Only in the evening and the saturday lunch

First starter

**Bat-gua, bread roll,
Pork and oriental dakatin sauce**

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Second starter

**Foie gras (Rougié) half steamed,
Mandarin, waffle, popping espuma**

Or

**Homemade black pudding tartlet,
Celery, nuts, oregano mayonaise**

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Main Course

**Pan fried scallops,
Cream of celery with lardo di Colonnata
Roasted celery**

Or

**French south west duck breast cooked at low temperature,
duck confit terrine, Eggplant, strong juice morel mushrooms**

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Desserts

Green apple, pistachio in different textures

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Sweet treats

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Le Petit Manoir

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Hunting Menu **CHF 120.00**

Only in the evening and the saturday lunch

First starter

Smoked beetroot, Bleuchâtel
Candied mustard seeds, hazelnut

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Second starter

Porcini mushroom soup with chestnuts,
Pan-fried Foie gras
Strong duck juice

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Main Course

Rosemary venison
Hunting garnish

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Pre-dessert

Blood orange and Champagne sorbet

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Dessert

Autumn Treasure
Pumpkin Trimmings, cardamom

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Sweet treats

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