



hostellerie
Le Petit Manoir
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Hotel | Restaurant | Spa privé



Le Menu Partition en 3 notes

Offered only in the evening from Tuesday to Saturday

Introduction

Organic Swiss poched egg

Raw and cooked baby spinach, a lemon hollandaise sauce

The seasonal tomatoes

An iced gaspacho, a crunchy vegetable brunoise, Melba toast

Paragraphe salé

The Octopus

Flashed lightly seared on the plancha, smoked eggplant caviar, chimichurri

The Veal Loin

Crunchy milanese, datterini tomatoes, candied lemons and arugula

Conclusion

The Cheese

Refined cheese platter by the cheese maker master J.A. Dufaux

The Pineapple

Carpaccio with saffron and cinnamon syrup and mango sorbet

The Chocolate

Petit Manoir-style chocolate tartlet, raspberry sorbet

CHF 89.- per person

Choice of 1 starter, 1 main course and 1 dessert

CHF 115.- per person

Food and wine pairings inspired by our Sommelier

Menu Gastronomique for the children

Until 12 years old CHF 24.- per kid



Fish and meat origins : France, Switzerland, Maroco, Scotland, Iceland

Service and TVA 7.7% included