

Le Petit Manoir

La Table des Ecrivains

La Carte

Kindly select your dessert at the start of your meal,
so it may be prepared with care.

Introduction

Scottish Label Rouge Salmon, house-smoked at Le Petit Manoir Gorgonzola ice cream, macadamia nuts, celeriac, sesame oil and toasted rye bread	28.-
Golden Corn in Three Textures 	25.-
Creamy velouté, white truffle oil-marinated kernels, and crispy corn	
Pan-Seared Scallops "Maison Rougié" Silky purée scented with lobster bisque, leeks, pistachios and chamomile oil	29.-
Bellota Ham Pantumaca bread rubbed with garlic, enhanced by Arbequina olive oil	27.-

Paragraphe salé

Iberian Pork Radishes and white carrot, spiced wheat bulgur, beer-infused sauce with smoked Chipotle, and bergamot gel	47.-
Vegetarian Duo of Black Rice and Buckwheat with Matcha Tea 	44.-
Curly kale and fresh carrots, hibiscus, toasted hazelnuts, espresso-infused olive oil and bitter orange peel	
Filet de truite de l'Isle Green cabbage and black rice, oregano-scented pine nuts, smoked bacon, and Shichimi Togarashi spiced beurre blanc	46.-

Swiss Beef Fillet
Herb potatoes, winter vegetables, rich Malabar pepper jus, oyster mushrooms
and a delicate touch of praline

48.-

Conclusion

Javanais Joconde biscuit, mocha cream, dark chocolate ganache, caramelised dried fruits and verbena-infused.	17.-
Amaretto Sabayon Toasted almonds, Tarte Tatin-style ice cream and candied citrus zest.	15.-
Crispy Lemon & Lime Tartlet Pink pepper meringue, thyme and orange	15.-
Cocoa, Black Sesame and Toasted Vanilla A play of textures exploring indulgence and intensity	18.-
Selection of Matured Cheeses From Master Cheesemonger J.A. Dufaux, Morges	12.-