Le Petit Manoir **** Bienvenue à la Table ****

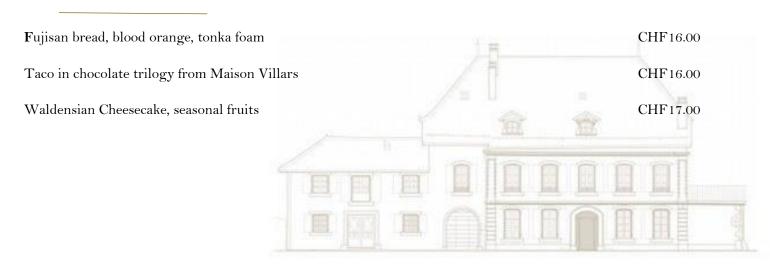
Entrées

Whiting tartelet, potatoes and whelks with rocket pesto, mint and walnut	CHF27.00
Rougié's Duck Foie gras terrine, Bellota Iberico ham, gingerbread sponge cake, almonds & cocoa	CHF30.00
Pumpkin soup, Rougié's duck foie gras crumble, pumpkin juice	CHF32.00

MAIN COURSES

Scallops from St Brieuc confit in pork fat, carrots and lemon caviar	CHF46.00
Winter-flavoured pollack, purple gnocchis potatoes, espuma cheese from the Pampigny cheese factory, Deglet Nour dates	CHF49.00
Simmental beef fillet with port wine, truffled potato, celery, meat juice	CHF52.00
Green risotto, spinach oil, fried ceps	CHF26.00

DESSERTS



Le Petit Manoir









Menu du Chef CHF89.00

Evenings and Saturdays only

Veal breast cooked at low temperature,

Pecan nuts coated with Sichuan pepper, veal broth

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Whiting tartelet,

Potatoes and whelks with rocket pesto, mint and walnut

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Winter-flavoured pollack,
Purple gnocchis potatoes,
Espuma cheese from the Pampigny cheese factory,
Deglet Nour dates

Fujisan bread, blood orange, tonka foam

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Mignardises

Le Petit Manoir









Menn Dégustation CHF120.00

Evenings and Saturdays only Served to the whole table

Homemade butter with Perigord truffles, Toasted Brioche, Veal Crispy

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Rougié's Foie gras terrine,

Bellota Iberico ham,

Gingerbread sponge cake, almonds & cocoa

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Scallops from St Brieuc confit in pork fat, carrots and lemon caviar

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Simmental beef fillet with port wine, Truffled potato, celery, meat juice

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Orange sorbet and Champagne

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Taco in chocolate trilogy from Maison Villars

Mignardises