



# Le Petit Manoir

*La Table des Écrivains*


## La Carte

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

### Introduction

- Octopus Tartare** 35.-  
Cucumber and potato, paprika Greek yogurt, vanilla-smoked olive oil, crispy onions and Malabar pepper.
- Chilled Green Pea Velouté** 33.-  
Served with crispy Bellota Iberian ham.
- Stracciatella & Roasted Peach**  27.-  
Macadamia nuts, balsamic reduction and basil olive oil.
- Quinoa Salad with Grilled Vegetables**  28.-  
Bell peppers, zucchini, eggplant, feta cheese, olives and a lemon-oregano vinaigrette.

### Paragraphe salé

- Mediterranean-Style Seared Tuna Tataki** 48.-  
Basil oil, wakame seaweed, Kalamata and Taggiasca olives, Olivette cherry tomatoes, caper leaves, finger lime pearls and katsuobushi.
- 21-Day Bone-In Dry-Aged Swiss Farm Pork Chop** 51.-  
Yogurt and fresh herb sauce, garlic roasted baby potatoes, smoked eggplant caviar, spring onion and Romanesco cauliflower marinated with citrus spices.
- Traditional Swiss Beef Tartare** 44.-  
Served with salad, French fries and toast.
- Swiss Yellow Chicken Supreme with Morel Mushrooms** 42.-  
Morel jus, risotto-style risoni, snow peas and confit cherry tomatoes.
- Tikka Masala Chickpeas**  30.-  
Seasonal vegetables and purple potatoes.

### Conclusion

- Forêt-Noire Cherry** 18.-  
Almond sponge cake, Morello cherries, whipped cream and chocolate shards.
- Valais Apricot & Verbena** 17.-  
A selection of Valais apricot served as compote, espuma, sorbet, crunchy crumble and bavaois, delicately infused with verbena.
- Lime Breton Shortbread by Delphine Kern** 19.-  
Breton shortbread with lime zest, a thin white chocolate shell, light raspberry pastry cream and whipped white chocolate ganache scented with Sakura cherry blossom.
- Saint-Honoré (to share – for two)** 36.-  
Choux pastries filled with vanilla Chantilly, soft caramel and almonds.
- Selection of Cheeses** 20.-  
From Fromagerie Dufaux Morges – Émilie & Jonas Lin.