

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

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

Paragraphe salé

Iberian Pork	47.-
Radishes and white carrot, spiced wheat bulgur, beer-infused sauce with smoked Chipotle, and bergamot gel	
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	46.-
Green cabbage and black rice, oregano-scented pine nuts, smoked bacon, and Shichimi Togarashi spiced beurre blanc	
Swiss Beef Fillet	48.-
Herb potatoes, winter vegetables, rich Malabar pepper jus, oyster mushrooms and a delicate touch of praline	

Conclusion

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