

Le Petit Manoir

La Table des Écrivains

Les fêtes

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

Introduction

Pressed confit duck and foie gras, fig chutney, toasted brioche	29.-
Label Rouge Saint-Brieuc Scallop Carpaccio with Clementine and Vanilla Oil	30.-
Jerusalem Artichoke Velouté with Black Truffle, topped with Whipped Gruyère Cream 	28.-
Cold-Smoked Scottish Label Rouge Salmon, Smoked with Beechwood and Juniper	28.-

Paragraphe salé

Roasted Turbot with Celery Mousseline and Champagne Shellfish Jus	49.-
Creamy Parmesan Risotto with Fresh Truffle Shavings 	46.-
Truffle-Studded Capon Supreme, Creamy Polenta, Mushrooms, and Crushed Toasted Hazelnuts	49.-
Roasted Veal Steak with Sage Jus and Winter Vegetables Glazed in Brown Butter	48.-

Conclusion

Selection of matured cheeses by Master Cheesemaker J.A. Dufaux, Morges	15.-
Pear-Chocolate Entremet with Pear Sorbet	15.-
Poached Mandarin, Yuzu Cream, Sesame Shortbread, Mandarin Sorbet	15.-
Mango-Passion Fruit Cheesecake with Oat and Honey Crumble	15.-

Origines : Fish - Ecosse, Atlantique | Meat - Suisse (l'artisan boucher Y.Chapuis à Onex), France
 vegetarian | Please inform us of any allergies or intolerances.

CHF | service & VAT 8.1% inclus

