


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 Red Label Salmon, smoked at Le Petit Manoir	34.-
Oak-smoked salmon with crunchy pumpkin seeds, Stilton cheese, guava freshness and Iberian sobrasada.	
Mackerel "Maison Rougié"	33.-
Smoked and marinated mackerel fillet, olive yogurt cream with a touch of lemon, hibiscus and green tea ice, Granny Smith apple and wakame.	
Vichyssoise velouté	32.-
Warm leek and potato velouté infused with vanilla and coffee, sour cream, a briny touch of caviar and crispy ciabatta.	
White Asparagus 	34.-
Flemish-style, mimosa egg, brown butter and fresh parsley.	

Paragraphe salé

Skrei cod	44.-
Roasted Skrei cod, morels, refreshing cucumber gelée, codium seaweed and English-style buttery potatoes.	
Half-roasted Pigeon	56.-
Pigeon supreme with raw almonds, lavender honey and sesame oil, cassava purée and plankton sauce.	
Swiss Beef	52.-
Smoked Black Angus ribeye, Vaud-style fries and red wine Béarnaise sauce.	
Pearls of Italy 	39.-
Fregola prepared risotto-style, seasonal vegetables, argan oil, and grated Parmesan.	

Conclusion

Saint-Honoré (to share – for two)	36.-
Choux pastries filled with vanilla Chantilly, soft caramel and almonds.	
Frozen Nougat	18.-
Pistachios, raspberries, mango and pineapple, white chocolate, Chimay Gold beer caramel and lemongrass.	
Dark Chocolate, Pear & Sobacha – by Delphine Kern Création	19.-
Sobacha crisp, buttery Bosc pear clafoutis, Williams pear compote, whipped 65% Ecuador dark chocolate ganache.	
Chestnut Honey, Combava & Almond – by Delphine Kern Création	19.-
Crispy biscuit, chestnut honey crèmeux, almond and combava mousse, whipped white chocolate ganache scented with combava.	
Selection of Matured Cheeses from Fromagerie Dufaux Emilie and Jonas Lin.	20.-