


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

First Swiss Tomatoes 	28.-
Burrata, Marmande tomatoes and fresh summer truffle.	
Scallops of the house "Rougié"	33.-
Carpaccio of scallops with citrus vinaigrette and Arbequina olive oil, radish, arugula and toasted hazelnuts.	
Green Asparagus	27.-
Beer tempura (IPA from Brasserie La Nébuleuse), vanilla mayonnaise espuma.	
Le Fois Gras of the house "Rougié"	35.-
Pan-seared, caramelized apples, Calvados sauce, gingerbread crisp and vanilla ice cream.	

Paragraphe salé

Sea Bream	48.-
Fillet grilled sea bream, virgin oil with seven flavors, delicately spiced semolina and cashew nuts	
Swiss Beef Tartare	49.-
Prepared with 15 ingredients, homemade fries, green salad and Meaux mustard ice cream.	
"Rougié" Duck Breast	54.-
With orange, gratin dauphinois, mushrooms, green asparagus and oven-roasted tomatoes.	
Quinoa Salad with Pan-Seared Goat Cheese 	46.-
Warm quinoa salad with green asparagus and spinach, pan-seared goat cheese, pine nuts and hazelnut oil from Moulin de Sévry	

Conclusion

Our Seasonal "Natural" Sorbet	16.-
"Le Petit Manoir" strawberry sorbet and mixed red berries.	
Rhubarb	17.-
Shortcrust tartlet, stewed rhubarb, vanilla pastry cream and marzipan ice cream.	
Chocolate	17.-
Chocolate sphere filled with Gianduja, Satay custard with caramelized peanuts.	
Mango Delight by Delphine Kern	19.-
Hazelnut crumble biscuit, mango and cardamom compote, vanilla mousse and Genmaicha green tea.	
Saint-Honoré (to share - for two)	36.-
Choux pastries filled with vanilla Chantilly, soft caramel and almonds.	
Assiette de fromage de la "Fromagerie Dufaux, Emilie et Jonas Lin"	20.-