



Le Petit Manoir

La Table des Écrivains

La Carte Chasse

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

Introduction

The Chef's Terrine Hare and foie gras terrine with pork, garlic and macadamia nuts, served with a fig and balsamic chutney.	33.-
Swiss Organic Egg Poached egg with porcini mushrooms and sweet potato, Porto wine emulsion.	29.-
Venison Tonato Style Venison Tonato, coconut oil, fresh fig and cashew nuts.	34.-
Swiss Squash  Pan-seared squash cream with black truffle, Madagascar vanilla carrot, pistachio duo and crispy St. Gallen blue cheese.	29.-

Paragraphe salé

The Pheasant Truffle oil-marinated pheasant supreme, beef jus and pappardelle, served with traditional game garnishes.	52.-
Mediterranean Meagre Roasted Mediterranean meagre fillet with thyme-infused honey, root vegetables and a Chasselas beurre blanc.	48.-
Swiss Roe Deer Roe deer fillet with a coffee, chocolate and candied orange sauce, traditional game garnishes and Spätzli.	56.-
The Artichoke  Artichokes à la Barigoule, seasonal vegetables, melting potatoes and smoked bacon.	42.-

Conclusion

The Swiss Pear Poached pear, Breton shortbread infused with cocoa, quince cream, Greek yoghurt ice cream and apple gel.	18.-
The 63% Chocolate Chocolate entremet, chestnut and orange blossom mousse, blackberries, crispy fig and a raspberry duo.	18.-
Our Seasonal "Natural" Sorbet Three quenelles of homemade pear and ginger sorbet.	18.-
The Plum by Delphine Kern Hazelnut financier, hazelnut praline, plum confit and Umeshu.	18.-
Cheese Selection A selection of cheeses from Fromagerie Dufaux, by Emilie and Jonas Lin.	20.-

 We are delighted to tailor our dishes to a vegetarian or vegan preference upon request