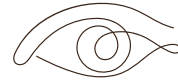
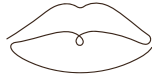


Le Petit Manoir

DINNER MENU

The 5 Senses Menu



115,-

Seabass

Crudo of seabass with lightly charred Valais peaches and apricots, coriander oil



Octopus

Seared on the plancha, braised fennel, potato espuma with chorizo, chimichurri



Poultry

Supreme stuffed with Kalamata olives and sun-dried tomatoes, confit garlic piperade, feta, rich oregano jus



Cheese

Matured cheese platter from Master cheesemaker J.A. Dufaux



Dark chocolate & coffee

Dark chocolate mousse entremets, coffee ganache, white coffee ice cream by L'Artisan Glacier

179,-

Food and wine pairing according to our sommelier's inspiration

Origins: Fish - Morocco, Atlantic | Meat - Switzerland (artisan butcher Y. Chapuis in Onex), France

🌱 vegetarian | Please let us know about your allergies and intolerances.

CHF | service and 8.1% VAT included