

Le Petit Manoir

DINNER MENU

The 5 Senses Menu



128,-

Charentais melon 🌱

Two textures, iced tea soup, star anise-infused balls, Valais cured ham shavings



Langoustines

Vegetable ravioli with artichoke, light red curry bisque



Alpstein lamb

With fresh herb crust, beans and tomato confit



Cheese

Selection of Master cheesemaker J.A. Dufaux in Morges



Strawberry and rhubarb

Stewed fruits and crème brûlée

188,-

Food and wine pairing according to our sommelier's inspiration

Origins: Fish - Atlantic, Morocco, Greece | Meat - France, Canada, Switzerland
🌱 vegetarian | Please let us know about your allergies and intolerances.

CHF | service and 8.1% VAT included