

# Le Petit Manoir

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## DINNER MENU

### The 5 Senses Menu



115,-

Half-cooked tuna

Tataki, Yakumi sauce, papaya and sesame plum



Organic morels 🌿

Fresh, poultry medallions and wild garlic espuma



Alpstein lamb

Herb-crusted, seasonal vegetables, thyme-anchovy jus



Cheese

Matured cheese platter from Master cheesemaker J.A. Dufaux



Three chocolates

Tonka bean chocolate espuma

175,-

Food and wine pairing according to our sommelier's inspiration

Origins: Fish - Switzerland, Atlantic | Meat - Switzerland

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

CHF | service and 8.1% VAT included