

Le Petit Manoir

Le Petit Manoir's Signature Dishes

dinner

Introduction

Sea bream 33.-
Ceviche, sweet potato, leche de tigre

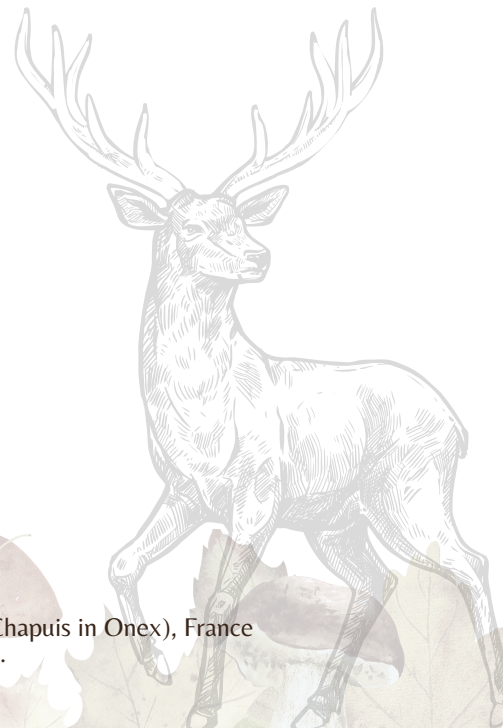
Landes foie gras 33.-
Truffle-filled, seasonal chutney, toasts

Savoury paragraph

Bison 43.-
Bison tartar (140 g), Whisky and smoked salt, samphire, toast, straw potatoes

Beef cheek 45.-
Traditional Beef Bourguignon, creamy mashed potatoes

Lamb for two 120.-
12-hour lamb shoulder confit with garlic and thyme, seasonal side, gravy



Origins : Fish - Switzerland, Atlantic | Meat - Switzerland (l'artisan boucher Y.Chapuis in Onex), France
Please let us know about your allergies and intolerances.

CHF | service and 8.1% VAT included