

Le Petit Manoir

La Table des Écrivains

Les Incontournables du Chef 🇬🇧

Introduction

French landaise salad Duck foie gras, confit gizzard, smoked duck breast, fresh tomato and toasted bread croutons.	31.-
Traditional French Garbure Hearty vegetable soup with potatoes and white beans, duck and pork from the South-West.	28.-
Duck Foie Gras "Maison Rougié" Classic terrine, orange-scented pepper	33.-

Paragraphe salé

Hour Gently Confit Lamb Shoulder (to share – for two) Low-temperature cooking, seasonal vegetables, rich jus and mashed potatoes	120.-
Traditional French Cassoulet Confit duck leg, Toulouse sausage, pork shoulder and pork belly	46.-

Origines : Poissons - Atlantique | Viandes - France, Suisse
Informez-nous de vos allergies et intolérances.
CHF | service et TVA 8.1% inclus