

Le Petit Manoir

The Petit Manoir's Signature Dishes

lunch



Introduction

The sea bream	33.-
Ceviche, sweet potato, leche de tigre	
The foie gras from Landes	33.-
Truffled heart, seasonal chutney, toasted bread	
Wild boar	31.-
Terrine, red onion confit with juniper berries, verdurette salad	

Savoury paragraph

The bison	43.-
Bison tartare (140 g) Whisky and smoked salt, samphire, golden toast, straw potatoes*	
The beef	45.-
Traditional Beef Bourguignon, creamy mashed potatoes	
The lamb for two	120.-
12-hour lamb shoulder confit with garlic and thyme, seasonal side, gravy*	

Conclusion

The cheese	15.-
Matured cheese platter from Master cheesemaker J.A. Dufaux	
Chocolate tart	15.-
Crunchy double chocolate palet, tonka bean and coffee ice cream from l'Artisan Glacier	



* straw potatoe and the sauce base do not meet the Fait Maison Label requirements
Origins: Fish - Manche, Morocco, Greece | Meat - France, Canada, Switzerland
Please let us know about your allergies and intolerances.