

Le Petit Manoir

The Petit Manoir's Signature Dishes

dinner

33.-

Sea bream

Ceviche, sweet potato, leche de tigre

33.-

Foie gras from Landes

Truffled heart, seasonal chutney, toasted bread

43.-

Bison

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

45.-

Beef

Traditional Beef Bourguignon, creamy mashed potatoes

120.-

Lamb for two

12-hour lamb shoulder confit with garlic and thyme, seasonal side, gravy



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

CHF | service and 8.1% VAT included