

Le Petit Manoir

The 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
Please let us know about your allergies and intolerances.

CHF | service and 8.1% VAT included