

Le Petit Manoir

The Petit Manoir's Signature Dishes

dinner

33.-

Sea bream
Ceviche, sweet potato, leche de tigre

33.-

Truffled Landes foie gras
With mendiants and toasted brioche

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*



* straw potatoes and sauce base do not meet the Fait Maison Label requirements

Origins: Fish - Atlantic | Meat - France, USA, Switzerland

Please let us know about your allergies and intolerances.

CHF | service and 8.1% VAT included

