

# Le Petit Manoir

*La Table des Écrivains*

## Menu en 5 sens

CHF 115.-



### Introduction

#### Mackerel "Maison Rougié"

Smoked and marinated mackerel fillet, olive yogurt cream with a touch of lemon, hibiscus and green tea ice, Granny Smith apple and wakame.

### Paragraphe salé

#### White Asparagus

Flemish style, mimosa egg, brown butter and fresh parsley.



#### Swiss Beef

Smoked Black Angus ribeye, Vaud-style fries and red wine Béarnaise sauce.

### Conclusion

#### Selection of Matured Cheeses

from Fromagerie Dufaux Emilie and Jonas Lin.



#### Frozen Nougat

Pistachios, raspberries, mango and pineapple, white chocolate, Chimay Gold beer caramel and lemongrass.

Let yourself be tempted by our food and wine pairing inspired by our maître d'hôtel.

CHF 179.-

Origines : Poissons - Ecosse | Viandes - Suisse, France, Espagne  
végétarien | Informez nous de vos allergies et intolérances.

CHF | service et TVA 8.1% inclus