

Le Petit Manoir

La Table des Écrivains

Menu en 5 sens



Introduction

First Swiss Tomatoes

Burrata, Marmande tomatoes and fresh summer truffle.

Paragraphe salé

Sea Bream

Fillet grilled, virgin oil with seven flavors, spiced semolina and cashew nuts.



“Rougié” Duck Breast

With orange, gratin dauphinois, mushrooms, green asparagus and oven-roasted tomatoes.

Conclusion

Cheese Selection

From “Fromagerie Dufaux – Emilie & Jonas Lin”



Rhubarb

Shortcrust tartlet, stewed rhubarb, vanilla pastry cream and marzipan ice cream.

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

Origines : Fish - Greece | Meat - Swiss, France
Vegetarian | Kindly inform us of any allergies or dietary intolerances

CHF | service and VAT 8.1% included