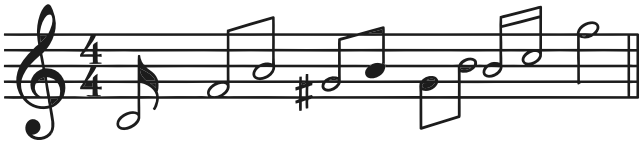Le Petit Manoir
La Table des Écrivains

Menu en 4 Temps

CHf 119.-



Introduction

Country-Style Pâté en Croûte with Smoked Duck Breast
Pistachios and black pepper onion chutney

Paragraphe salé

Confit Cod, Butternut Squash Purée with Tikka Masala Spices
Chicken jus emulsion with brown shrimp, Charlotte potatoes with black truffle oil

Mustard-Gratinated Lamb Chops with Breadcrumbs and Zaatar
Tomato and yellow onion compote with walnut oil, potato mille-feuille

Conclusion

Harmonie Cake
Soft vanilla sponge, salted butter caramel, white chocolate ganache and red berries

Selection of Cheeses From Fromagerie Dufaux, Émilie and Jonas Lin

CHf 16.-

Indulge in our food and wine pairing, featuring three carefully selected glasses inspired by our maître d'hôtel.

CHf 163.-

Origins: Fish: France | Meat: Switzerland, United Kingdom
Vegetarian option available | Please inform us of any allergies or intolerances.

CHF | service et TVA 8.1% inclus