

Le Petit Manoir

The 5 Senses Game Season Menu



115,-

Introduction

Swiss organic egg cooked at 64°, Jerusalem artichoke mousseline, Gruyère AOP emulsion, croutons 

Savoury paragraph

Char, root vegetable risotto, Chasselas beurre blanc



Roasted venison chop, Grand veneur sauce, homemade spätzli, braised red cabbage, chestnuts, and PDO Botzi pear

Conclusion

Matured cheese platter from Master cheesemaker J.A. Dufaux



Autumn Mont Blanc, glazed chestnut cream, PDO Botzi pear, Baileys espuma
Blackcurrant sorbet

179,-

Food and wine pairing according to our sommelier's inspiration

Origins : Fish - Switzerland, Atlantic | Meat - Switzerland (l'artisan boucher Y.Chapuis in Onex), France
 vegetarian | Please let us know about your allergies and intolerances.

CHF | service and 8.1% VAT included

