



hostellerie
Le Petit Manoir
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 Hotel | Restaurant | Spa privé



A Chef's Philosophy

As a chef, you can't just prepare a recipe,
 we also have to know and respect the traceability and the seasonal cycle of the
 products.

We can and must produce a tasty cuisine
 while being attentive to the planet's resources.

Cooking and gastronomy are at the crossroads of many issues.

In this spirit, the promotion of the terroir as well as respect for the work of farmers,
 breeders, market gardeners, fishermen, craftsmen or even wine growers are at the
 heart of the approach.

Le Petit Manoir, with its privileged setting and its charm, offers to its guests
 cuisine and service in the image of a gastronomy that respects tastes and traditions.
 It is the work of a whole team where know-how and interpersonal skills contribute
 to creating an atypical professional atmosphere specific to this establishment of
 distinction.

With my gastronomic greetings,

Christophe Guillemot



The Veggie Menu

Available only in the evening until 8.30pm

The Tomato	CHF 16.
Candied tomato petals, olive oil with vanilla	
Roasted pine nuts	
The Spelt	CHF 26.-
Beetroot Risotto with cauliflower semolina	
The Potato	CHF 28.-
Smoked crisp, white truffle oil	
Mushroom mix	
The Pineapple	CHF 18.-
Ginger and mango flavoured slice, coconut sorbet	

CHF 79.- par person
 Full Menu



hôtellerie

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Garden and local cuisine.

"Each season and each month brings changes, in nature and therefore in your plates"

La Carte de la Table des Écrivains

Available only in the evening from Tuesday to Saturday

To start

Double cream of Gruyère

Lobster bisque with seaweed cream Toast with red caviar

CHF 18.-

The Crab

Flesh with lemon confit, Meaux mustard as a condiment
Blinis with buckwheat and winkles

CHF 26.-

Foie gras

Semi-cooked terrine with truffle, pear chutney
Gingerbread crumbs

CHF 28.-

Organic Lobster & Shrimps

Sucrines with smoked salmon lardons, Caesar sauce
Dried caviar and tomato confit

CHF 32.-

To Follow

Swiss Salmon

Scallop balls with lemon bergamot cream
Spelt risotto with beetroot

CHF 48.-

Sole

Fillet meunière in a potato and truffle crust
Forestry garnish

CHF 49.-

Swiss Poultry

Roasted supreme in low temperature, morel sauce
Crunchy smoked potatoes

CHF 48.-

La Canette

Pan-fried fillet with chestnut honey, Hibiscus sauce
Baked pears and glazed turnips

CHF 49.-

To finish

The Cheese

Matured cheese plate by master cheesemaker J.A. Dufaux

CHF 18.-

The Chocolate

Complicity with mint, fresh granita

CHF 18.-

The Pineapple

Ginger and mango flavoured slice, coconut sorbet

CHF 18.-

L'Orange

Citrus Pavlova with Gruyère double cream chantilly

CHF 18.-

*Origines : Poissons : France - Viandes : France & Suisse
Informez-nous de vos allergies et intolérances. Scannez ce QR code pour en savoir plus.*

Service et TVA 7.7% inclus





h o s t e l l e r i e

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The 3 notes Menu

Available for lunch and dinner from Tuesday to Saturday

To Start

- The Crab CHF 26.-
Flesh with preserved lemon, mustard of Meaux as a condiment
Blinis with buckwheat and periwinkles
- Foie gras CHF 28.-
Semi-cooked terrine with truffle, pear chutney Gingerbread crumbs

To Follow

- Swiss Salmon CHF 48.-
Scallop balls with lemon bergamot cream
Spelt risotto with chardrave
- Swiss Poultry CHF 48.-
Roasted supreme in low temperature, morel sauce
Crunchy smoked potatoes

To End

- The Cheese CHF 18.-
Matured cheese plate by master cheesemaker J.A. Dufaux
- The Chocolate CHF 18.-
Complicity with mint, fresh granita
- The Pineapple CHF 18.-
Ginger and mango flavoured slice, coconut sorbet

CHF 89.- per person

Choice of 1 starter, 1 main course and 1 dessert



Kids Menu



Elaborate cuisine is also available for children...

Starter, main course, dessert to choose from the menu, adapted to the child's age.

Until 12 years old CHF 24.- per child





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The 5 Senses Menu

Available only in the evening until 8.30pm
Served to all guests

Lobster & Organic Shrimps
Sucrine with smoked salmon lardons, Caesar sauce
Dried caviar and tomato confit



Sole
Fillet meunière in a potato and truffle crust
Forestry garnish



The Duck
Pan-fried fillet with chestnut honey, Hibiscus sauce
Baked pears and glazed turnips



The Cheese
Matured plate from master cheesemaker J.A. Dufaux



The Orange
Citrus Pavlova
Chantilly with Gruyère double cream

CHF 119.- per person

Food and wine pairing suggested by our Sommelier

CHF 159.- 4 glasses





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The 9^{me} Symphonie

Served at the Chef's Table facing the open kitchen, for a maximum of 7 people.

Available only in the evening until 8pm, from Tuesday to Saturday.

Reservations required 24 hours in advance.

Lobster & Organic Shrimps

Dried caviar and tomato confit



The Crab

Flesh with lemon confit, Sarrazin blinis and winkles



Foie Gras

Semi-cooked terrine with truffles, pear chutney



Swiss Salmon

Scallop balls, spelt and beetroot risotto



Sole

Fillet Meunière in a potato and truffle crust

Forestry garnish



Grapefruit

Rosé Champagne Sorbet



The Duck

Pan-fried fillet with Chestnut Honey, Hibiscus sauce



The Cheese

Matured plate from master cheesemaker J.A. Dufaux



Pineapple

Ginger and mango flavoured slice



The Chocolate

Complicity with mint, freshness granita

CHF 159.- per person

Food and wine pairing according to the suggestion of our Sommelier

CHF 199.- 5 glasses

Origines : Poissons : France - Viandes : France & Suisse

Service et TVA 7.7% inclus

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