

Le Petit Manoir

La Table des Écrivains

Les Incontournables du Chef

Introduction

Landaïse Salad Foie gras, confit duck gizzards and smoked duck breast from Maison Rougié, fresh tomatoes and toasted croutons.	36.-
Lentils & Bayonne Ham Green Puy lentil salad, Bayonne ham, soft-boiled egg and mild mustard vinaigrette.	28.-
Duck Foie Gras - Maison Rougié Natural terrine, orange pepper.	33.-

Paragraphe salé

Hour Gently Confit Lamb Shoulder (to share - for two) Low-temperature cooking, seasonal vegetables, rich jus and mashed potatoes	120.-
Beef Bourguignon (or to share - for two) Served in a traditional casserole, with creamy mashed potatoes.	46.- / 90.-

Origines : Viandes - France, Suisse
Please inform us of any allergies or intolerances you may have.
CHF | service et TVA 8.1% inclus