

Le Petit Manoir

La Table des Écrivains

Les Incontournables du Chef

Introduction

Label Rouge Salmon Smoked, beetroot-infused	32.-
Duck from "Maison Rougié" Rillettes, served with toasted bread	24.-
Duck Foie Gras "Maison Rougié" Semi-cooked foie gras terrine, brioche toast and endive chutney	35.-

Paragraphe salé

12-Hour Slow-Cooked Lamb Shoulder (to share - 2 people) Low-temperature cooked, seasonal vegetables, rich jus and mashed potatoes	120.-
Swiss Beef Tomahawk For 3 people, homemade fries, green salad, chimichurri sauce	210.-
Veal Blanquette With mushrooms, carrots and onions, preserved lemon, and gratin dauphinois	47.-/ 90.-
Beef Tartare Prepared with 15 ingredients, homemade fries, green salad and Meaux mustard ice cream.	49.-

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

CHF | service and VAT 8.1% included