

Le Petit Manoir

La Table des Écrivains

Les Incontournables du Chef

Introduction

Label Rouge Smoked Salmon Beechwood-smoked, served with shallots, parsley and lemon.	33.-
Duck from "Maison Rougié" Rillettes, served with toasted bread.	24.-
Duck Foie Gras "Maison Rougié" Homemade semi-cooked foie gras terrine, toasted and mango chutney.	35.-
Landaïse Salad Smoked duck breast, duck gizzards confit, foie gras, tomatoes and croutons.	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 Venison Ribeye (To share – serves 2) Served with traditional game accompaniments and Grand Veneur sauce.	149.-
Traditional Swiss Beef Tartare Classic style, homemade Vaud-style French fries and mixed green salad.	44.-

Conclusion

The Swiss Pear Poached pear, Breton shortbread infused with cocoa, quince cream, Greek yoghurt ice cream and apple gel.	18.-
The 63% Chocolate Chocolate entremet, chestnut and orange blossom mousse, blackberries, crispy fig and a raspberry duo.	18.-
Our Seasonal "Natural" Sorbet Three quenelles of homemade pear and ginger sorbet.	18.-
The Plum by Delphine Kern Hazelnut financier, hazelnut praline, plum confit and Umeshu.	18.-
Cheese Selection A selection of cheeses from Fromagerie Dufaux, by Emilie and Jonas Lin.	20.-

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

CHF | service and VAT 8.1% included