

# Le Petit Manoir

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## DINNER MENU

### The 5 Senses Menu



128,-

Label Rouge salmon  
Citrus and miso gravlax



Swiss organic egg  
64°C, siphon polenta, mushrooms and poultry jus



Seared line-caught seabass fillet  
Carrot-ginger mousseline, citrus-infused shrimp broth



Cheese  
Matured cheese platter from Master cheesemaker J.A. Dufaux



Exotic fruits  
Ginger broth, passion fruit cream and sorbet by L'Artisan Glacier

188,-

Food and wine pairing according to our sommelier's inspiration

Origins: Fish & Seafood - Norway, France, N-E Atlantic | Meat - Switzerland, Ireland  
Please let us know about your allergies and intolerances.

CHF | service and 8.1% VAT included