

DEAR GUEST – WELCOME IN OUR LA PINTE GARDEN!

Menu Degustation

Terrine of French duck liver

Port and apple jelly, black truffle and Brioche

Wild garlic soup

Home smoked Vaudland char and salty lemon

Basil-mint sorbet

Breton sea bass *or* Duo of milk lamb

Glazed mini vegetables, Fregola Sarda and Sauce Choron

Selection of Jumi cheese

Pickled mustard fruits and walnut bread

White chocolate tart

Caramel ice cream, atsina cress and cereals

Menu La Pinte du Vieux Manoir

Our classic

Grilled Yellowfin tuna sashimi

Peanuts-panco crumb, avocado and kroepoeck

Lukewarm marinated beef fillet „hedgehog“

Rocket, backed rosemary potatoes and balsamic-truffle vinaigrette

Marinated berries

Lime Crème Fraîche, homemade vanilla ice cream and cereals

Menu 6 course
128.-

Menu 3 course
89.-

Wine flight for complete menu 52.-

Wine flight for menu 3 course 32.-

OUR OPENING HOURS

Wed to Sat: 11.30 AM – 14.30 PM und 17.30 PM – 22.30 PM

Sun: 11.30 AM – 14.30 PM

Mon and Tue: Days off

SocialMedia



A la carte

STARTERS

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Cold		
Mesclun Herb salad <i>Parmesan cracker and parsley vinaigrette dressing</i>	16.-	24.-
Field salad <i>Goat cheese-honey Crostinis, roasted and raspberry vinaigrette dressing</i>	18.-	26.-
Warm smoked Vaudland char <i>Avocado salad, Quinoa Popcorn and frisee lettuce</i>	26.-	32.-
Tartar from beef filet <i>Belper Knolle, truffle mayonnaise and roasted bread</i>	32.-	42.-
Warm		
Cauliflower-lemon soup <i>Roasted scallop and chervil</i>	22.-	32.-
Cream cheese in filo dough <i>Fregola Sarda, dried tomatoes and basil</i>	22.-	29.-

MAIN COURSES

Roasted beef filet and confit prawn "Surf&Turf" <i>Bimi, rosemary potatoes and sauce Bernaise</i>		52.-
Welsh lamb rack <i>Tomatoes and basil confit, Fregola Sarda and Purple Curry</i>		44.-
Breast from the black feather poularde Label Rouge <i>Braised artichoke, saffron risotto and poultry jus with thyme</i>		42.-
Roasted Vaudland char <i>Glazed mini vegetables, saffron risotto and chervil butter</i>		42.-
Chateaubriand of Black Angus beef (from 2 persons) <i>Julienne of French beans, backed rosemary potatoes and Sauce Bernaise</i>	per person	54.-

DESSERTS

Marinated berries <i>Lime cream, homemade vanilla ice cream and cereals</i>		19.-
Mousse au Chocolat <i>Pineapple carpaccio, rosa pepper and atsina cress</i>		16.-
Selection of Jumi cheese <i>Pickled mustard fruits and walnut bread</i>		19.-
Mini surprise dessert <i>A small and sweet dish to finish</i>		14.-

All prices are in CHF and include service charge and VAT.

