

DEAR GUEST – WELCOME IN OUR LA PINTE GARDEN!

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## Menu Degustation

### Rillette from the smoked Char vaudoise

*Stewed beetroot, mesclun herb salad and parsley vinaigrette*

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### Sautéed French duck liver

*Duo from the parsnip and truffle jus*

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### Homemade sorbet

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### Sous Vide cooked venison steak

*Cabbage, pear and deep fried polenta*

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### Selection of Jumi cheese

*Mustard fruits sorbet and dried fruits bread*

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### Cheese Cake « New York Style »

*Calamansi and peppermint*

## Menu La Pinte du Vieux Manoir

### Grilled Yellowfin tuna sashimi

*Peanuts-panco crumb, avocado and kroepoeck*

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### Lukewarm marinated beef fillet "hedgehog"

*Rocket, sautéed rosemary potatoes and balsamic-truffle vinaigrette*

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### 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.-

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## 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

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### STARTERS

#### Cold

##### Mesclun Herb salad

*Parmesan cracker and parsley vinaigrette dressing*

small

big

16.-

24.-

##### Beetroot Carpaccio

*Baked quail eggs, fresh cheese and wheatgrass*

18.-

24.-

##### Tartar from beef fillet

*Sour Cream, Sweet potato Cracker and cress*

32.-

42.-

##### Terrine and ice cream from the French duck liver

*Pineapple, Carmel and homemade Brioche*

#### Warm

##### Sorrel soup

*Celery, pear and confit prawn*

22.-

32.-

##### Homemade Caponata Tortellinis

*Grill tomatoes sauce, fresh cheese and basil*

22.-

29.-

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### MAIN COURSES

##### Butchers Secret dry aged Beef « John Stone »

*Caramelised pearl onions, potato- thyme foam and truffle jus*

46.-

##### Swiss "Mistkrazeli" Chicken cooked on spruce needles

*Glazed Vegetables sticks, Carnaroli risotto with garden herbs and chicken jus*

42.-

##### Sautéed Char Fish vaudoise

*Fennell- carrot Vegetables, St. Gallen potatoes and shell- saffron sud*

42.-

##### Chateaubriand of Black Angus beef (from 2 persons)

*Julienne of French beans, baked rosemary potatoes and Sauce Béarnaise*

per person 54.-

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### DESSERTS

##### Crème brûlée from the Arguani Chocolate

*Banana lime sorbet and coconut foam*

19.-

##### Selection of Jumi cheese

*Mustard fruits sorbet and dried fruits bread*

19.-

##### Mini surprise dessert

*A small and sweet dish to finish*

14.-

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