



QUATRE-VINGT-DEUX

BY JÉRÔME MANIFACIER

12/14

FROM WEDNESDAY TO SATURDAY FOR LUNCH

3 COURSES / CHF 62.- (WITH COFFEE)

2 COURSES / CHF 50.-

PRESSÉ OF CAULIFLOWER AND GAMBAS, DRIED FRUIT DRESSING



VAUD SAUSAGE, LENTILS WITH MEAUX MUSTARD AND CHARDONNAY EMULSION

OR

SORREL-CRUSTED BACK OF SALMON, DARPHIN POTATOES AND BABY LEEKS



PASSION FRUIT AND EXOTIC FRUIT DESSERT

PROVENANCES

GAMBAS / VIETNAM • SAUSAGE / SWITZERLAND • SALMON / SCOTLAND