



MANOIR BRUNCH

Cold pea soup

whipped yogurt, honey, tarragon

Mimosa asparagus

bread tuile, erythron

Buttered lobster

wild garlic cream, pine raita sauce

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Ancestral tomato salad

zucchini flower stuffed with ricotta cheese

Confit trout

buttermilk sauce, first vegetables of the season

Potato rösti

ham, Louis d'Or cheese

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Lemon-raspberry entremet

Cheesecake

caramelized, strawberries

Add to your experience with sparkling wine, mimosa or Champagne

**Extra charges apply*

85\$ per person

Service charges and taxes are not included



To thank our talented cooks for their hard work,
we have introduced a cooking charge on our
invoices.

Thank you for your understanding.