

# LA TERRASSE

*par Hôtel la Prairie*

Chef Antoine Scelo and his team offer generous, heartfelt cuisine, where the finest local products are harmoniously combined with flavors from around the world.

Our philosophy: simple, honest, flavorful, and full of character.

We work closely with trusted producers: pork from Valentin Chappuis (Vaud), poultry from the canton of Fribourg.

Our fresh pasta is made daily in-house with great care and passion. Herbs and aromatics come directly from our garden.

## STARTERS

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### MIXED LEAF SALAD



WITH SEEDS

9

### TOMATO, WATERMELON & CUCUMBER

FETA, BASIL, KALAMATA OLIVES, FOCACCIA

14

### BURRATINA

WITH CUCUMBER, PEACH, AND CRISPY BREAD

18

### ZUCCHINI ROLL

WITH GOAT CHEESE, SAVORY WAFFLE, VINAIGRETTE, AND HERB OIL

15

### SEA BREAM CEVICHE



WITH RASPBERRY AND LEMON VINAIGRETTE

21

### BEEF CARPACCIO



WITH CITRUS VINAIGRETTE, CORIANDER PESTO, AND PEANUTS

22

### BEEF TARTARE

WITH MESCLUN SALAD AND TOAST

20

### LOBSTER & FENNEL



WITH CITRUS FRUITS AND WASABI

35

## VEGETARIAN DISHES

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### FAVA BEAN & CHICKPEA FALAFEL



HUMMUS, YOGURT SAUCE, MINT PESTO

29

### VEGETABLE TEMPURA



WITH CHIMICHURRI SAUCE

29

### PAPPARDELLE WITH SUMMER BLACK TRUFFLE

MUSHROOMS & PECORINO

37

### ARTICHOKE TORTELLINI

WITH CHANTERELLES & CAPERS

32

## FROM THE LAKE & THE SEA

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### TAGLIATELLE WITH LOBSTER BISQUE

PARMESAN, AND ZUCCHINI

34

### PERCH FILLETS



SWISS LOË FARMED, CHASSELAS SAUCE, FRIES, GREEN BEANS,  
ROMANESCO

160gr 37

200gr 42

### LIGHTLY SEARED TUNA ESCABECHE



WITH ZUCCHINI, BULGUR, BONITO, AND PICKLED RED ONIONS

42

### GIANT PRAWN



WITH IODINE SAUCE, BEANS, PRESERVED LEMON, CHORIZO, ROSEMARY,  
ARTICHOKES & TOMATOES

46

## FROM THE LAND & THE AIR

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### BEEF TARTARE



WITH TOAST, MESCLUN SALAD & FRIES

39

### GRUYÈRE CHICKEN CORDON BLEU



WITH BEURRE BLANC, CARROT VARIATION & FRIES

39

### VAUD PORK TENDERLOIN



WITH BEER & MISO SAUCE, BEANS, ZUCCHINI, ONIONS, COLONNATA LARD &  
RIBELMAIS

45

### LAMB CHOPS

WITH MARJORAM JUS, EGGPLANT, TOMATOES, PARMESAN, BLACK OLIVE  
CRUMBLE & WILD GARLIC PESTO

55

### HÉRENS BEEF FILLET



WITH CHERRY JUS, POTATO GALETTE, PEAS & ONION JAM  
OPTION: FOIE GRAS +10

52

## CHEESE

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### CHEESE SELECTION FROM MAISON ALVES



VUITEBOEUF VD

15

## DESSERTS

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### APRICOT MILLE-FEUILLE

WITH ALMONDS AND MEADOWSWEET

16

### BLACKBERRY DOME



WITH MACARON, VIOLET & MERINGUE

16

### PAIN DE GÊNES

WITH TONKA BEANS, COFFEE ICE CREAM & ROASTED PLUMS

15

### STRAWBERRIES



WITH BROWN SUGAR & WHIPPED CREAM

14

### ARTISANAL ICE CREAM & SORBET (GLACES DES ALPES)

Strawberry, raspberry, apricot, passion fruit, mango, lemon,  
chocolate sorbet, salted caramel, coffee, cinnamon, pistachio,  
yogurt, stracciatella, vanilla, coconut

1 SCOOP

4

2 SCOOPS

7.50

Whipped cream: CHF 1.00

3 SCOOPS

11

# Discovery Menu

## **BEEF CARPACCIO**

WITH CITRUS VINAIGRETTE, CORIANDER PESTO, AND PEANUTS

## **LIGHTLY SEARED TUNA ESCABECHE**

WITH ZUCCHINI, BULGUR, BONITO, AND PICKLED RED ONIONS

## **LAMB CHOPS**

WITH MARJORAM JUS, EGGPLANT, TOMATOES, PARMESAN, BLACK OLIVE CRUMBLE & WILD GARLIC PESTO

## **CHEESE SELECTION FROM MAISON ALVES**

VUITEBOEUF VD

## **PAIN DE GÊNES**

WITH TONKA BEANS, COFFEE ICE CREAM & ROASTED PLUMS

4 courses 120

5 courses 130

# Sea Menu

## **SEA BREAM CEVICHE**

WITH RASPBERRY AND LEMON VINAIGRETTE

## **GIANT PRAWN**

WITH IODINE SAUCE, BEANS, PRESERVED LEMON, CHORIZO, ROSEMARY,  
ARTICHOKES & TOMATOES

## **APRICOT MILLE-FEUILLE**

WITH ALMONDS AND MEADOWSWEET

# Vegetarian Menu

## **TOMATO, WATERMELON & CUCUMBER**

FETA, BASIL, KALAMATA OLIVES, FOCACCIA

## **FAVA BEAN & CHICKPEA FALAFEL**

HUMMUS, YOGURT SAUCE, MINT PESTO

## **CHEESE SELECTION FROM MAISON ALVES**

VUITEBOEUF VD

## **BLACKBERRY DOME**

WITH MACARON, VIOLET & MERINGUE

3 courses 55

4 courses 65

Please inform our staff of any allergies or intolerances.

Beef: Switzerland | Poultry: Switzerland | Pork: Switzerland | Lamb: Ireland |  
Freshwater fish: Switzerland | Tuna: Central Western Pacific | Sea bass: North-East Atlantic | Sea bream:  
Mediterranean | Lobster: North-West Atlantic | Herbs: from our garden.