



LA TERRASSE

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Combining tradition and creativity, the restaurant La Terrasse offers a cuisine favoring fresh and homemade products, where products, wines and the knowledge of regional craftsmen from the Pays de Vaud are always present.



Gluten free



Lactose free



Vegetarian

On request, we will be happy to provide you with information on dishes that can trigger allergies or intolerances.

Origin of the meat

Foie-gras: France

Beef, veal and pork: Switzerland

Poultry and duck: France, Switzerland

Rabbit: Hungary

Lamb: Ireland

Origin of fish and shellfish

Freshwater fish: France, Switzerland

Fish caught at sea: West Central Pacific

Scallops: West Central Pacific

Prawns: Vietnam

Langoustines: South Africa

Seabass: Turkey

The bread comes from the Ackermann bakery in the Tuileries de Grandson

We welcome you from Monday to Saturday, noon and evening and Sunday noon. (Restaurant closed from 3 p.m. on Sunday evening). Avenue des Bains 9, CH-1400 Yverdon-les-Bains, 024 423 31 31, contact@laprairiehotel.ch

STARTERS

Spring salad with cottage cheese and soft-boiled egg 🌱	CHF 16.00
Warm rabbit rillettes, Gougère cheese, Espelette pepper and pear jelly	CHF 25.00
Tuna tataki with wasabi whipped cream, rice chips and soy vinaigrette 🌱	CHF 25.00
Cream of White asparagus soup, artichoke, and truffle oil 🌱 🌱	CHF 17.00
Beef tartar and toast	CHF 15.00

MAIN COURSES

Scallops with peas, bresaola and smoked foam 🌱	CHF 45.00
Fillet of sea bass with chanterelles, Noilly Prat sauce, watercress and jasmine rice 🌱	CHF 42.00
Beef tartare accompanied by fries and toasts	CHF 42.00
Veal «quasi» with Gravy, paprika asparagus, zucchini strips, black olive crumble and sauteed potatoes	CHF 52.00
Eggplant in a variety of ways, roasted vegetables and Grana Padano 🌱	CHF 29.00
From 2 persons: Herbed T-bone steak (cut at the table) with baked potatoes and sour cream with chives	CHF 55.00/pers.

CHEESES

Assortment of mature cheeses from *the Alves family in Vuiteboeuf* CHF 15.00

DESSERTS

Vanilla flavored crème Brulé 🍷 CHF 14.00

Rhubarb tart with verbena compote and strawberry ice cream CHF 16.00

Chocolate fondant with raspberries CHF 15.00

Citrus tart CHF 14.00

Strawberry mille-feuilles, with lime and basil scents CHF 16.00

ICE CREAM AND SORBETS

Vanilla, chocolate, mocha, caramel, cinnamon, per scoop CHF 4.00

strawberry, passion fruit, raspberry, apricot, lemon extra whipped cream CHF 2.00

MENU GOURMET CHF 75.00 per pers. (drinks not included)

Tuna tataki, wasabi whipped cream, rice chips, soy vinaigrette 🍷

Veal quasi with jus, paprika asparagus, zucchini strips, black olive crumble and sauteed Potatoes

Citrus tart

MENU VAUDOIS CHF 85.00 per pers. (drinks not included)

Tuna tataki, wasabi whipped cream, rice chips, soy vinaigrette

Veal quasi with Gravy, paprika asparagus, zucchini strips black olive crumble and sauteed Potatoes 🍷

Assortment of mature cheeses from *the Alves family in Vuiteboeuf*

Rhubarb tart with verbena compote and strawberry ice cream

MENU EPICURIEN CHF 95.00 per pers. (drinks not included)

Warm rabbit rillettes, Gougère cheese, Espelette pepper and pear jelly

Fillet of sea bass with chanterelles, Noilly Prat sauce, watercress and jasmine rice

Rack of lamb cooked in Low Temperature, cut in the dining room, with herbs sauce, broad beans, artichoke cream, lemon confit and pommes dauphines

Strawberry mille-feuilles, with lime and basil scents

CHILDREN'S MENU CHF 25.00 per person

A choice of drink

Fish fillet

or

Chicken supreme

served with French fries and vegetables

and

one scoop ice cream

*The menu is served for children from 4 years old to 11 years old. Free for children up to 3 years old
(to be specified when ordering)*