



*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*

*Game: Austria*

**Origin of fish and shellfish**

*Freshwater fish: France, Switzerland*

*Langoustine: South Africa*

*Fish caught at sea: East Atlantic*

*Scallops: USA*

*Prawns: Vietnam*

***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](mailto:contact@laprairiehotel.ch)*

*Service and VAT included*

## STARTERS

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Pan fried scallops on a watercress cream 🍷	CHF 25.00
Thai style prawns, fennel variation 🌿 🍷	CHF 25.00
Gravlax of deer with lentils, celery and hazelnut 🌿 🍷	CHF 25.00
Foie-gras terrine, red onions pickles and beet root-orange coulis 🌿 🍷	CHF 25.00
Cream of watercress soup 🌿 🍷	CHF 15.00
Fennel variation dish 🌿 🍷	CHF 15.00

## MAIN COURSES

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Tenderloin of beef "Rossini" with potatoes, spinach, and baby carrots	CHF 52.00
Tenderloin of deer "Grand veneur" and wild game garnish	CHF 50.00
Pork filet mignon with morel sauce, vegetables and new potatoes	CHF 45.00
Panfried langoustines with pumpkins, lentils, celery and shallot-ginger vinaigrette	CHF 50.00
Cod Fish "Royal" with chorizo, chick peas, baby carrots and celery	CHF 45.00
Beef steak tartar, French fries, toast and butter	CHF 42.00
Ricotta and spinach ravioli 🌿	CHF 30.00
Celery risotto with pumpkin and baby carrots 🌿	CHF 30.00
<b>From 2 persons:</b>	CHF 55.00/pers.
Roasted rack of deer "Grand veneur" with wild game garnish and spätzli. Cut at the table.	
<b>Wild game garnish:</b> red cabbage, poached pear, fig, pumpkins, chestnuts, quince, spätzli	

## CHEESES

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

## DESSERTS

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Shortbread biscuits with poached pear in red wine, diplomate cream and cinnamon ice cream CHF 16.00

Chocolate semi-sphere, double cream, figs, honey and fig sorbet CHF 16.00

Crème brûlée  CHF 14.00

Soft chocolate cake with vanilla ice cream CHF 15.00

### 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)

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Thai style prawns, fennel variation  

Tenderloin of beef sweet and sour sauce with potatoes darphin, spinach and baby carrots

Chocolate semi-sphere, double cream, figs honey and fig sorbe

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

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Cabbage sausage cooked in a "papet Vaudois" style with Chasselas mustard and fried onions



Beef tenderloin sweet and sour sauce with black lentils 100% Vaudois, pumpkin and local carrots



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

Shortbread biscuits "Breton" with poached pear in red wine, diplomate cream and cinnamon ice cream

## WILD GAME MENU CHF 95.00 per pers. (drinks not included)

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Gravlax of deer with lentils, celery and hazelnut  

Foie-gras terrine, red onions, pickles and beet root-orange coulis  

Tenderloin of deer "Grand veneur" and wild game garnish 

Soft chocolate cake with vanilla burbon ice cream

## CHILDREN'S MENU CHF 25.00 per person

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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)*