



LA TERRASSE

×× *restaurant* ××

Combining tradition and creativity, chef Daniel Aires 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

*Poultry and foie gras : Switzerland and France
Beef, veal and pork : Switzerland*

Origin of fish and shellfish








*Freshwater fish : Switzerland and France
Crustaceans, shellfish and marine fish : Mediterranean
Atlantic and Pacific*

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




Service and VAT included

STARTERS

Soft-boiled egg with asparagus variation 	CHF 25.00
Foie gras terrine with cherry and rhubarb  	CHF 25.00
Tuna tartar with raspberries, mango and basil 	CHF 25.00
White asparagus soup with smoked white fish strips 	CHF 25.00
Green asparagus soup  	CHF 12.00

MAIN COURSES

all our meats are Swiss

Sirloin of beef, Béarnaise sauce, vegetables and potato cake 	CHF 49.00
Lamb fillet, lemon thyme juice, carrot variation and potato cake 	CHF 49.00
Beef tartare, fries and toasts 	CHF 42.00
Char fillet with citrus fruits and vegetables 	CHF 45.00
Perch fillets, chasselas sauce, vegetables and French fries	CHF 45.00
Asparagus in a puff pastry with Chasselas sauce 	CHF 30.00
Seasonal vegetable and potato palette  	CHF 30.00
Mushroom Risotto  	CHF 30.00

CHEESES

Assortment of mature cheeses from <i>the Alves family in Vuiteboeuf</i>	CHF 15.00
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DESSERTS

Vanilla flavored crème brûlée 🍷	CHF 14.00
Strawberry and vanilla crunch with pistachio ice cream	CHF 15.00
Chocolate fondant with vanilla ice cream	CHF 15.00
Our chef's chocolate and raspberry delicacy 🍷	CHF 15.00
ICE CREAM AND SORBETS	
	per scoop CHF 3.70
Vanilla, chocolate, mocha, caramel, cinnamon, strawberry, passion fruit, raspberry, apricot, lemon	extra whipped cream CHF 1.60

MENU GOURMET

Foie gras terrine with cherry and rhubarb 🍷🍷

Piece of beef, Béarnaise sauce, vegetables and potato cake 🍷

Our chef's chocolate and raspberry delicacy 🍷

Starter + main course	CHF 65.00
Main course + dessert	CHF 55.00
Full menu	CHF 70.00

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


Char fillet with citrus fruits and vegetables 🍷

Sirloin of beef, Béarnaise sauce, vegetables and potato cake 🍷


Assortment of mature cheeses from the Alves family in Vuiteboeuf

Strawberry and vanilla crunch with pistachio ice cream

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

Tuna tartar with raspberries, mango and basil  

Char fillet with citrus fruits and vegetables 

Sirloin of beef, Béarnaise sauce, vegetables and potato cake 

Strawberry and vanilla crunch with pistachio ice cream

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)*