



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

*Service and VAT included*

## STARTERS

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Creamy of white asparagus, green asparagus tips, Valais bacon strips and soft boiled egg 🍳	CHF 25.00
Parmesan pie with onion confit, girolles, roasted hazelnuts and Forrest mushrooms foam 🌿	CHF 25.00
Duck foie gras around cherry and rhubarb 🍷	CHF 25.00
Green asparagus fricassee with parmesan shavings 🍳 🌿	CHF 15.00
White asparagus soup 🌿	CHF 15.00

## MAIN COURSES

*all our meats are Swiss*

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Half lobster, pea variation and romaine lettuce 🍳	CHF 45.00
Montreux Arctic char, green asparagus, 🍳 creamy potatoes with lemon and chasselas sauce	CHF 40.00
Knife-cut beef tartare, fries, toast and homemade butter	CHF 42.00
Duo of lamb (roasted fillet and shoulder confit in cromesquis), tomato and olive saladine, creamy peas and braised lettuce 🍳	CHF 42.00
Country veal with roasted hazelnuts, green asparagus, creamy mashed potatoes with lemon, parmesan and veal juice 🍳	CHF 45.00
Vegetarian Burger 🌿 🍳	CHF 30.00
Ravioli with ricotta and spinach 🌿	CHF 30.00

## CHEESES

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Mature cheese assortment <i>from the Alves cheese monger family in Vuiteboeuf</i>	CHF 15.00
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## DESSERTS


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Chocolate crumble, chocolate mousse, sherbert and candied cherry	CHF 15.00
Hazelnut shortcrust, pistachio cream, baked apple and vanilla ice cream	CHF 15.00
Vanilla flavoured crème brûlée	CHF 12.00
Chocolate fondant with vanilla ice cream	CHF 15.00

ICE CREAM AND SHERBETS	per scoop	CHF 3.60
Vanilla, chocolate, mocha, caramel, cinnamon, strawberry, passion fruit, raspberry, apricot, lemon	extra whipped cream	CHF 1.50

## GOURMET MENU

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Duck foie gras around cherry and rhubarb 

Country veal with roasted hazelnuts, green asparagus,   
creamy mashed potatoes with lemon, and parmesan sauce

Chocolate crumble, chocolate mousse, sherbert and candied cherry

Main course	CHF 47.00
Main course + dessert	CHF 55.00
Starter + Main course	CHF 62.00
Full menu	CHF 70.00

## MENU WITH PRODUCTS FROM OUR REGION CHF 85.00 per pers. (drinks not included)

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Green asparagus fricassee with gruyère shavings

Montreux Arctic char and romaine lettuce

Country veal, tomato saladine and creamy mashed potatoes

Hazelnut shortcrust, pistachio cream, baked apple and vanilla ice cream

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

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Duck foie gras around cherry and rhubarb 🍷

Arctic char and romaine lettuce

Country veal with roasted hazelnuts, green asparagus, 🍷  
creamy mashed potatoes with lemon, and parmesan sauce

Chocolate like a black forest

## 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)*