



# 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





---

Pan-fried scallops and coral lentil velouté 	CHF 25.00
Foie gras terrine with citrus fruits  	CHF 25.00
Scampi pie with cream of shellfish and green curry	CHF 30.00
Thin strips of Anglerfish and vegetables Thai style  	CHF 25.00
Coral lentil soup 	CHF 12.00
Minced Thai-style vegetables 	CHF 12.00

## MAIN COURSES

*all our meats are Swiss*

---

Fillet of sea bass with orange sauce, cauliflower, spinach and creamy potatoes	CHF 45.00
Roasted cod fillet, fennel, lemon mousseline and lobster sauce	CHF 40.00
Beef tartare, fries, and toasts	CHF 42.00
Duo of pork with tenderloin and cheek confit in red wine, cauliflower and potato gratin	CHF 40.00
Veal fillet and sweetbreads with mustard seeds, spinach in two ways, cauliflower, creamy button mushrooms and potato gratin	CHF 45.00
Spinach and mushroom pie 	CHF 30.00
Seasonal vegetable and lemon potato palette  	CHF 30.00
Spinach Ravioli 	CHF 30.00

## CHEESES

---

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

## DESSERTS

---

Vanilla flavored crème brûlée 🍷	CHF 12.00
Roasted pineapple, coconut crunch, lemon cream and passion sorbet	CHF 15.00
Molten chocolate with vanilla ice cream	CHF 15.00
Chef's orange tartlet	CHF 15.00
<b>ICE CREAM AND SORBETS</b>	
	per scoop CHF 3.70
Vanilla, chocolate, mocha, caramel, cinnamon, strawberry, passion fruit, raspberry, apricot, lemon	extra whipped cream CHF 1.60

## MENU GOURMET

---

Thin strips of Anglerfish and vegetables Thai style 🍷 🌱

Duo of pork with tenderloin and cheek confit in red wine, cauliflower, and potato gratin 🍷

Roasted pineapple, coconut crunch, lemon cream and passion sorbet

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)

---

Cream of lentil soup with smoked Fera 🍷

Duo of pork with tenderloin and cheek confit in red wine, cauliflower, and potato gratin 🍷

Assortment of mature cheeses from the Alves family in Vuiteboeuf

Dessert of your choice according to our menu

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

---

Foie gras terrine with citrus fruits 🌊🌾

Scampi pie with cream of shellfish and green curry

Veal fillet and sweetbreads with mustard seeds, spinach in two ways,  
cauliflower, creamy button mushrooms and potato gratin 🌾

Roasted pineapple, coconut crunch, lemon cream and passion sorbet

## 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)*