



LA TERRASSE

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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
Hunting meat : Switzerland, Germany, Austria*

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

Foie gras terrine with Espelette pepper and quince 🌿🌱	CHF 25.00
Tataki venison fillet served on a celery and granny-smith apple remoulade 🌿🌱	CHF 25.00
Lobster salad with citrus fruits 🌿🌱	CHF 25.00
Terrine of boletus, crispy cured ham, fried onions and scum in the flavor of forest ground	CHF 25.00
Celery and granny-smith apple remoulade with honey and hazelnut vinaigrette 🌿	CHF 15.00
Delight of boletus, salad and foam in flavor of forest ground 🌿	CHF 20.00

MAIN COURSES

La Terrasse-style beef burger, potato pancake, knife-cut steak, morel sauce, pan-fried foie gras	CHF 45.00
Fillet of venison with pepper sauce and special hunting garnish	CHF 45.00
Beef filet with Pinot Noir sauce, celery and potatoes pancake	CHF 45.00
Pike-perch fillet with red wine sauce, chanterelle fricassee, leeks and potatoes pancake	CHF 42.00
Seared scallops with lemon sauce, celery and potatoes pancake	CHF 42.00
Beef tartare, fries and toasts	CHF 42.00
Autumn mushroom in puff pastry 🌿	CHF 30.00
Autumn garnish La Terrasse style: pear in red wine, red cabbage, celery purée, quince, roasted fig and spätzli 🌿	CHF 30.00

CHEESES

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

Chocolate tartlet, chestnut cream, double cream ice cream and meringue	CHF 15.00
Apple and pear crumble with caramel ice cream	CHF 15.00
Vanilla flavoured crème brûlée	CHF 12.00
Chocolate fondant	CHF 15.00
ICE CREAM AND SORBETS	
	the 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 Espelette pepper and quince

Beef filet with Pinot Noir sauce, declination celery and potatoes pancake

Chocolate tartlet, chestnut cream, double cream ice cream and meringue

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

COUNTRY MENU CHF 85.00 per person (excluding drinks)

Sausage tartlet from our region

Pike-perch fillet with lemon sauce and chanterelle fricassee

Beef filet with Pinot Noir sauce, declination celery and potatoes pancake

Apple and pear crumble with caramel ice cream

MENU EPICURIEN CHF 95.00 per person (excluding drinks)

Lobster salad with citrus fruits 🍋

Seared scallops with lemon sauce, chanterelles and leeks

Fillet of venison with pepper sauce and special hunting garnish

Chocolate tartlet, chestnut cream, double cream ice cream and meringue

CHILDREN'S MENU CHF 25.00 per person

A choice of drink

Fish fillet

or

Chicken supreme

served with French fries and vegetables

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)