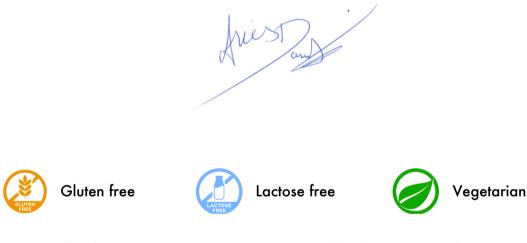




Combining tradition and creativity, chef Daniel Aires offers a cuisine favoring fresh and homemade products, where products, wines and the knowledge of regional craftsmen from the Pays de Vaud are always present.



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

STARTERS

Foie gras terrine with Espelette pepper and quince 烾 쏟	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	CHF 45.00
gras 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

DESSERTS

Chocolate tartlet, chestnut cream, double cream ice cream and meringue Apple and pear crumble with caramel ice cream Vanilla flavoured crème brulée Chocolate fondant		CHF 15.00 CHF 15.00 CHF 12.00 CHF 15.00
ICE CREAM AND SORBETS Vanilla, chocolate, mocha, caramel, cinnamon, strawberry, passion fruit, raspberry, apricot, lemon	the scoop extra whipped cream	CHF 3.70 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 Lobster salad with citrus fruits otin
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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)