



WINTER MENU

Chef Nicolas Patural, his second and their team

Welcome to Lavaux, Welcome to Le Deck



Origin of products :

Duck liver : France

Goose : France

Beef : Suisse

Duck : France

Perches : Suisse

Wild brill : France

Salmon : Suisse

Char : France



Gluten free



Lactose free



Vegetarian

In case of allergies please ask for further information to our team

Starters

Duck liver finger with tangerin, long pepper brisolet

CHF 23.00

Duo of Swiss salmon, cucumber tonic jelly, aneth cream and toasted pita bread

CHF 26.00

Celery, « egg parfait » and « Melanosporum» truffle

CHF 19.00

 Garden rich salad



CHF 12.00

Gently pressed duck sliver, creamy garden peas, mustard and chantilly with « eau-de-vie » from Cully

CHF 22.00

Fish from River & Sea

Lötschberg perches filet, french fries and home made tartar sauce
(as a starter or with the main course)

CHF 52.00

Red tuna with satay, vegetables «crucidité», peanut muslin.



CHF 49.00

Char from Cévennes, stuffed Paris mushrooms with onions and salsify



CHF 44.00

Meat

Goose filet cooked at low temperature, morels sauce, stuffed macaroni and vegetables chips

CHF 49.00

Veal « mignon » like stir-fry, cereal crunchy, wild asparagus and baby carrots, creamy juice

CHF 52.00

The classic Chateaubriand, pinot noir from Lavaux, potatoes darphin and vegetables



(Minimum 2 people)

CHF 54.00 per person

The Deck vegetarian : CHF 34.00 

Menu Lavaux Gourmand

CHF 98.00

Duck liver finger with tangerin, long pepper brisolet

Duo of Swiss salmon, cucumber tonic jelly, aneth cream and toasted pita

Goose filet cooked at low temperature, morels sauce

Cheese plate in option

Mille-feuilles

Menu Prestige

CHF 125.00

Celery, « egg parfait » and « Melanosporum » truffle

Red tuna with satay, vegetables «crucuidité», peanut muslin.

Veal « mignon » like stir-fry, cereal crunchy, wild asparagus and baby carrots, creamy juice

Cheese plate

Strawberry soufflé with basil sorbet

We inform our dear customers, that the menus are only available for the whole table.

Thanks for your understanding.

Menus last order: 1.30 p.m for lunch and 8.30 p.m for dinner

Dessert & Cheese

Cheese plate

3 kinds : CHF 15.00

5 kinds : CHF 20.00

Seasonal fruits sorbet or ice cream plate, home made



CHF 15.00

Strawberry soufflé with basil sorbet

CHF 16.00

Fresh raspberry coulis, pistachio sorbet and lemon meringue.

CHF 17.00

Chocolate & Whisky : Intense chocolate biscuit, crunchy chocolate and mousse Baileys, whisky grenache and Baileys ice cream

CHF 18.00

Mille-feuilles : Nuts and praline mousse and crunchy as a mille-feuilles, bitter orange sorbet and jelly

CHF 16.00