

Chef Nicolas Patural, his sous-chef Meziane Hadjar and their team proposes the Autumn Menu



Our team will immerse you into the traditional French cuisine with flavors brought back from overseas



All dishes from the menu (apart from those marked with an asterisk*) are entirely prepared and cooked in our restaurant's kitchen. Everything is made from raw products or with traditional cooking ingredients according to the criteria of the "Fait Maison" (Homemade) label established by the Fédération Romande des Consommateurs (FRC), GastroSuisse, Semaine du Goût and Slow Food.

Origin of the products

Scorpion fish: France

Haddock: France

Venison: Austria

Veal: swiss

Lamb : Swiss – Vaud

Duck : France



Gluten free



Lactose free



Vegetarian

Starters

Varied "Vaud" pumpkins, duck breast sautéed in soya, Grenoble nuts

CHF 22.00

Haddock and it's bisque flavored with brandy, creamy spinach

CHF 21.00

Mixed salad from the garden   

CHF 12.00

Fresh water and sea fish

Lötschberg perch filets, French fries *, homemade tartare sauce

CHF 52.00

Scorpion fish as “petit salé”, carrots & onions

CHF 49.00

Meat

Swiss veal medallions, morels sauce and celery

CHF 54.00

Vaud lamb shoulder confit, parsnip and beetroot, meat braising juice as a
“vinaigrette”

CHF 46.00

The Deck's vegetarian  

Shiitake and Pak choi rolls, miso and horseradish soup, creamy tofu

CHF 34.00

Dessert and Cheese

Refined local cheese plate from « Au cœur du Fromage » in Blonay

3 sorts: CHF 14.00

Seasonal sorbet and homemade ice cream



CHF 15.00

Soufflé: Granny Smith apple and chestnuts noodles, rum-chestnut ice cream

CHF 16.00

Walk on the woods: Black chocolate ganache and it's honey heart, chocolate crumble and ice cream flavored with smoked fir tree

CHF 18.00

OUR SUPPLIERS

Duck liver

Hugo Dubno AG - Hendschiken

Fish

Gastromer SA - Plan-les-Ouates

Fideco AG - Murten

Meat

Suter Viandes SA - Villeneuve

Mérat & Cie - Martigny

Grand Boucherie du Mollard SA - Genève

Vegetables and fruits

Léгурiviera SA - Vevey

Cheese

Fromagerie « Au cœur du fromage » - Blonay