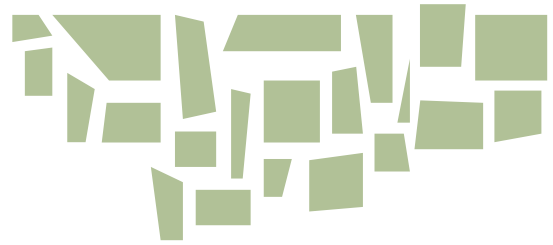


# LE DECK

RESTAURANT



Certified member of the "œnotourisme Vaud" network, the "Deck" located in the heart of the magnificent Lavaux terraces is proud and happy to present its menu which will revisit with finesse the excellence of the carefully selected products.

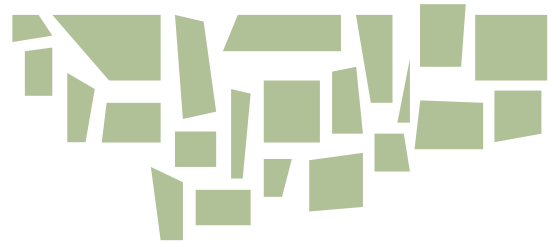
The tradition of French cuisine rich in flavors, the curiosity for the products of the Alpine Arc, all mixed with the love for Lavaux by highlighting the know-how of local artisans.

A varied menu, full of sunshine, both Lemanic, Alpine and Mediterranean, in harmony with the seasons.



# LE DECK

RESTAURANT



## STARTERS

Sicilian red prawn tartar  
creamy chickpeas with lemon confit and  
cucumber  
CHF 33.00

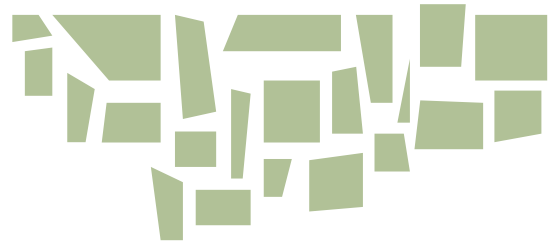
Melon "Puits d'Amour" & watermelon  
mozzarella from Val de Travers and marinated tomatoes  
CHF 31.00

Swiss cured ham "Pata blanca Excellence des Frères Alcala"  
toast with condiment and basil  
CHF 29.00

Fresh Summer salad, crunchy vegetables and quinoa  
CHF 22.00

# LE DECK

RESTAURANT




## THE INSPIRATIONS

Swiss matured beef tenderloin  
summer vegetable pie and rosemary sauce from our garden  
CHF 62.00

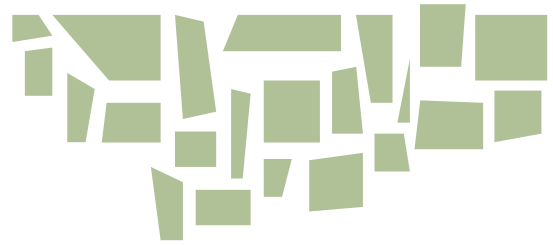
Sicilian style Mediterranean sea bass  
black rice with wild herbs  
  CHF 48.00

Soft poultry from Vaud with crunchy cereals  
chanterelles, purple artichokes and polenta  
CHF 44.00

Fresh tagliatelle with seasonal vegetables  
zucchini flower and ratatouille juice "à la Provençale"  
 CHF 36.00

# LE DECK


RESTAURANT



## THE ESSENTIALS

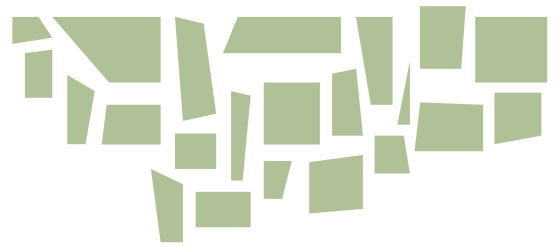
Lake geneva perche fillets  
french fries and home made herbal mayonnaise  
CHF 54.00

Veal tartar from our butcher  
rocket salad pesto, green beans and crostini  
CHF 45.00

Summer stuffed vegetables  
"à la niçoise, creamy green peas  
 CHF 29.00

# LE DECK

RESTAURANT



## SIGNATURE MENU

The Chef selects the best products of the moment  
for you

The Chef's words

"The basis of everything is the pleasure of  
creating culinary experiences with a subtle  
balance and intense flavours, that are both  
gourmet and light, where each mouthful creates  
an emotion in you. "

Lionel Rodriguez, his second Chef Méziane Hadjar  
and Arnaud Xolin the Pastry Chef

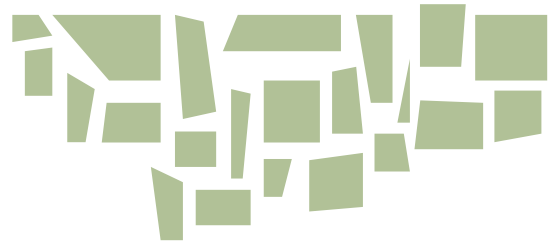
Please inform us of any allergies or intolerances  
so that we can adapt to your preferences.

AVAILABLE AT DINNER TIME  
6 COURSES 130.-  
5 COURSES (WITHOUT CHEESE) 120.-



# LE DECK

RESTAURANT



## DELICACIES

Cheese platter: 5 different kinds from "Maison Dutweiller"  
CHF 22.00

The cheese of the moment  
CHF 14.00

The apricot from Valais  
different preparations, pistachio biscuit and sweet crunchy  
CHF 18.00

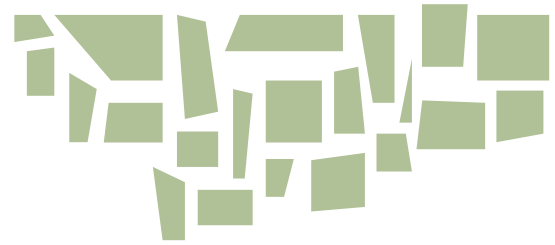
Swiss roasted tomato  
Vanilla cream and basil infusion  
CHF 18.00

Strawberry & tagada frozen soufflé  
honey from our mountains and tonka bean foam  
CHF 18.00

Home made ice creams and sorbets, Pastry's Chef inspirations  
CHF 16.00

# LE DECK

## RESTAURANT



### ORIGIN

Perches: Swiss, Lake Geneva  
Sea bream: Mediterranean  
Red prawn: Mediterranean

Beef: Swiss  
Veal: Swiss  
Cockerel: France

Lactose free



Gluten free



Vegetarian



For any information related with our products or allergies, our staff remains at your entire disposal.

### PARTNERS / SUPPLIERS

Bakery "Restaurant de l'Hôtel de Ville de Crissier" - Crissier

Ratatouille by Léguriviera - Vevey

Les Jardins du Closy - Puidoux

Boucherie "Sutter Viandes" - Villeneuve

Boucherie " La grande Boucherie du Mollard" - Genève

Maître fromager et affineur "Maison Dutweiller" - Forel

Olive oil Sélection "Famille Méli" - Lausanne

Réseau des pêcheurs du Léman "Taste & Tell"

### FAIT MAISON

«The dishes on this menu (apart from those marked with an asterisk)\* are entirely created and cooked from A to Z in our restaurant's kitchen. Everything is made from scratch or with traditional cooking products according to the criteria of the label "Fait Maison" established by the Fédération romande des consommateurs (FRC), GastroSuisse, Semaine du Goût and Slow Food ».

