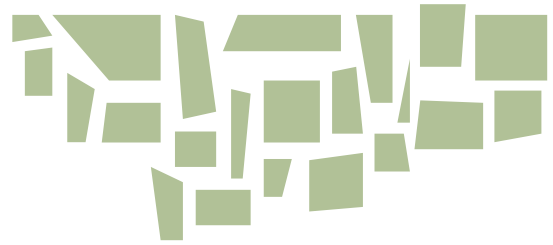


LE DECK

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.

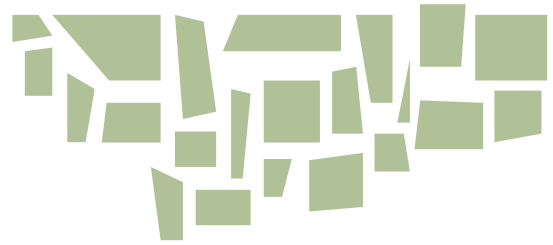
The tradition of French cuisine rich in flavors, the curiosity for the products of the Alpine Arc, all mixed with the love for Lavaux by highlighting the know-how of local artisans.

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




LE DECK

RESTAURANT



STARTERS

Corsic croaker "crudo"
fennel with clementines and crunchy almonds
 CHF 33.00

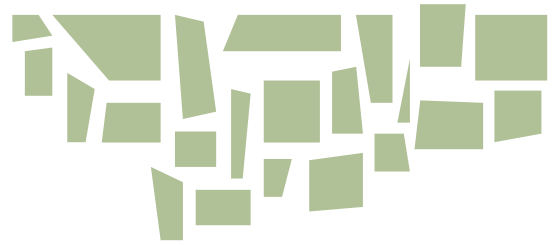
Hare & duck liver pie
green salad and roasted seeds
CHF 32.00

Mushrooms canneloni
creamy bolets, spinach and Alpine pasture Etivaz
CHF 31.00

Fresh Autumn salad, crunchy vegetables and quinoa
   CHF 22.00


LE DECK

RESTAURANT



THE INSPIRATIONS

Tyrol venison with Autmun spices
chestnut gnocchi, pear and Brussels cabbage
CHF 61.00

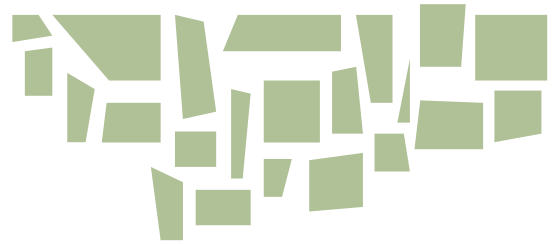
Veal shank from Piémont cooked for 12 hours
sour carrots and spelt pasta from our Canton
 CHF 48.00

Red prawns "à la plancha"
beans and taggiasche olives
  CHF 46.00

Braised octopus in delicate pastis from Val de Travers
leeks and potatoes with saffron
CHF 38.00

LE DECK


RESTAURANT



THE ESSENTIALS

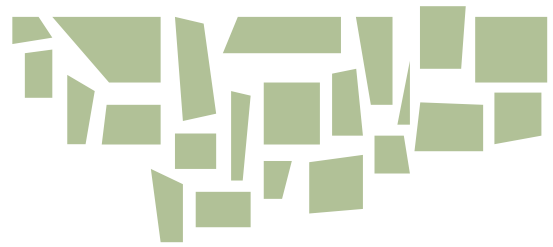
Swiss matured beef tenderloin
pont-neuf potatoes and yoghurt dip with herbs from Moléson
CHF 62.00

Lake geneva fish
according to delivery, 180 gr
local french fries, salad and fresh herbs mayonnaise
CHF 54.00

Autumn stuffed vegetables
"à la niçoise, mashed butternut
 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 Oriol Vaquer de
la Torre 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 UNTIL 20H30

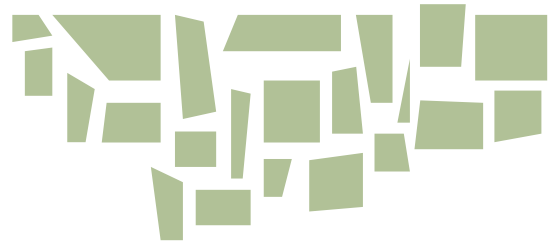
6 COURSES 130.-

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 roasted Boskoop pear
Tonka bean and salted butter caramel
CHF 18.00

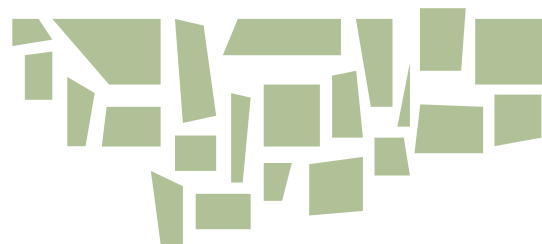
The tiramiSuisse
chocolate grand cru 72%, pasture cream and deep coffee
CHF 18.00

Verbena frozen soufflé as Provence fragancies
violet figs with apple vinegar
CHF 18.00

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

LE DECK

RESTAURANT



ORIGIN

Perches: Swiss, Lake Geneva
Croaker: Corse
Red prawn: Mediterranean
Octopus: Mediterranean

Beef: Swiss
Venison: Austria
Veal: Piémont, Italy
Duck liver / foie gras: France
Hare: 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 ».

