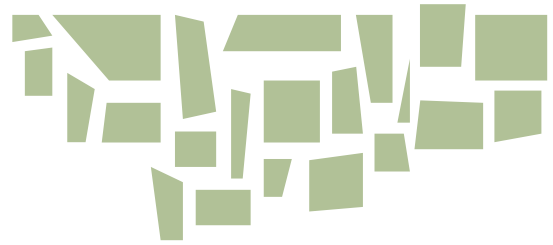


LE DECK

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.

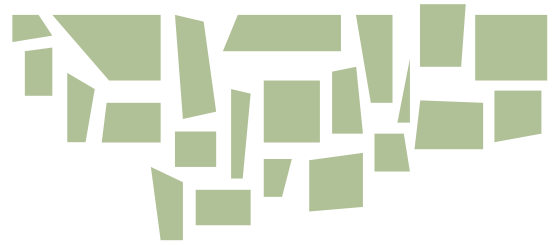
The tradition of French cuisine rich in flavors, the curiosity for the products of the Alpine Arc, all mixed with the love for Lavaux by highlighting the know-how of local artisans.

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



LE DECK

RESTAURANT



STARTERS

Fresh linguine, creamy Etivaz cheese
steamed morells and crunchy green asparagus
CHF 36.00

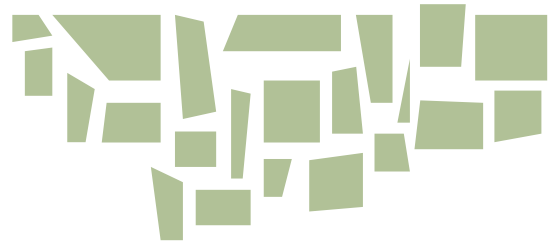
Flame-burned tuna
seasonal vegetables with coriander and Swiss salty meringue
  CHF 34.00

Pata blanca Excellence from Frères Alcala
toast with condiments and basil
CHF 32.00

Fresh Spring salad, crunchy vegetables and quinoa
   CHF 22.00

LE DECK

RESTAURANT



THE ESSENTIALS

Swiss matured beef tenderloin
gourmet waffle flavoured with olives from Liguria



CHF 64.00

Lake Geneva perch fillets
according to delivery, 180 gr
local french fries and fresh herbs mayonnaise

CHF 54.00

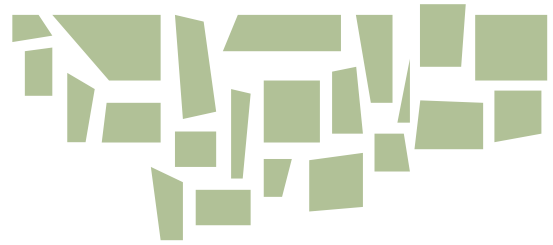
Spring stuffed vegetables
"à la niçoise", mashed green peas



CHF 31.00


LE DECK

RESTAURANT





THE INSPIRATIONS

Veal fillet with sage
stuffed zucchini, provencal socca
 CHF 60.00

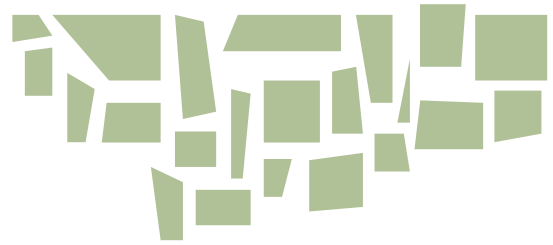
Roasted arctic char from Riviera Vaudoise
artichokes, creamy peas and crunchy raviolis
 CHF 49.00

Swiss crispy pork from Vaud with rosemary
early potatoes and slightly smoked cromesquis
CHF 43.00

Fritto misto from mediterranean and Léman
mid-smoked melanzane, bourride sauce with lemon
  CHF 39.00

LE DECK

RESTAURANT



DELICACIES

Cheese platter: 5 different kinds from "Maison Dutweiller"
CHF 24.00

The cheese of the moment
CHF 14.00

Baba with elderberry flavour
lace with sicilian almonds, strawberry sorbet
CHF 18.00

Crispy pavlova with citrus fruits
verbena chantilly and fresh lemon bio
CHF 18.00

Black chocolate Grand Cru
raspberry jam and cocoa biscuit
CHF18.00

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

LE DECK

RESTAURANT



PROVENANCE

Perches: Swiss, Lake Geneva
Arctic char: Chamby, Suisse
Tuna: Mediterranean
Fritto misto: Mediterranean & Léman

Beef: Swiss
Veal: Swiss
Pork: Swiss
Pata negra: Neuchâtel, Swiss

Lactose free



Gluten free



Vegetarian



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

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 ».



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" and Patrice Brugger, Quai de Vevey

