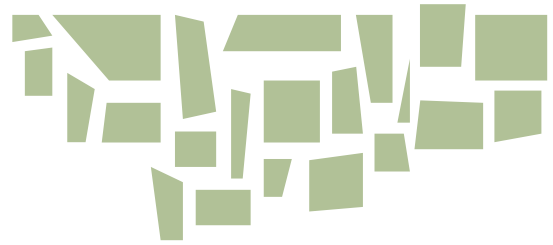


# LE DECK

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.

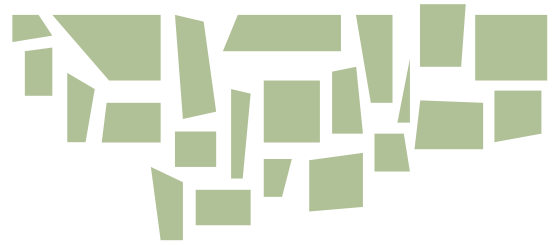
The tradition of French cuisine rich in flavors, the curiosity for the products of the Alpine Arc, all mixed with the love for Lavaux by highlighting the know-how of local artisans.

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



# LE DECK

RESTAURANT



## STARTERS

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 33.00

Zucchini flower stuffed with serac  
cold tomato soup with mint

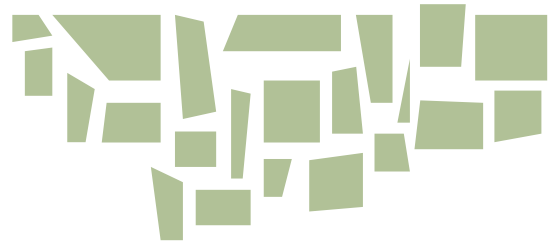
 CHF 30.00

Fresh Summer salad, crunchy vegetables and quinoa

   CHF 22.00

# LE DECK

RESTAURANT



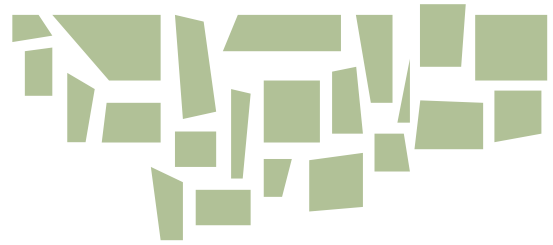
## THE ESSENTIALS

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

Summer stuffed vegetables  
"à la niçoise", mashed green peas  
 CHF 31.00

LE DECK  
RESTAURANT



THE INSPIRATIONS

Corsican sea bass "à la plancha"  
alpine crozet with chanterelles and squid  
CHF 49.00

Veal tartar from our butcher  
arugula pesto, green beans and crostini  
CHF 47.00

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

# LE DECK

RESTAURANT



## DELICACIES

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

The cheese of the moment  
CHF 15.00

Delicate red fruits garden  
fresh and jam with creamy vanilla  
CHF 18.00

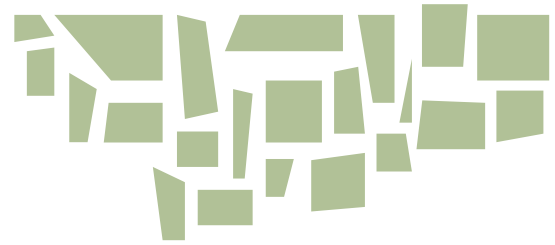
Crispy pavlova with citrus fruits  
verbena chantilly and fresh lemon bio  
CHF 18.00

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  
Sea bass: Corsica  
Tuna: Mediterranean

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

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" and Patrice Brugger, Quai de Vevey

### 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 ».

