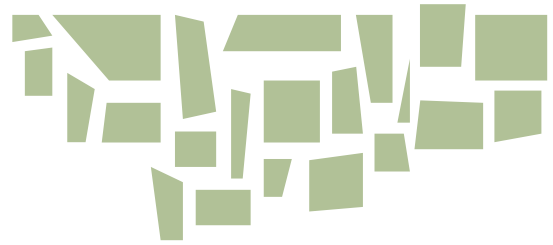


LE DECK

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.

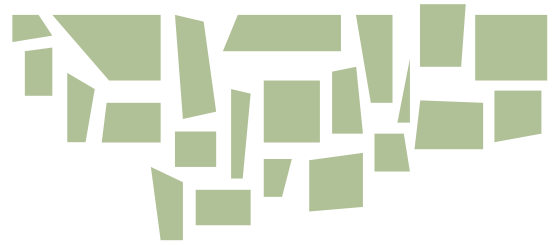
The tradition of French cuisine rich in flavors, the curiosity for the products of the Alpine Arc, all mixed with the love for Lavaux by highlighting the know-how of local artisans.

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





LE DECK


RESTAURANT



STARTERS

Crudo Gambero Rosa
violet eggplant caviar, mediterranean squid
  CHF 35.00

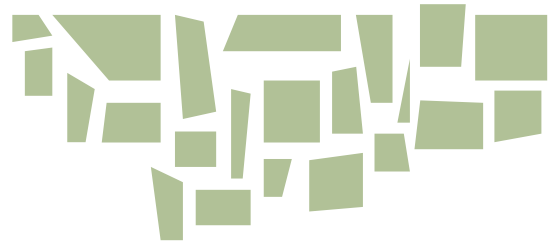
Pata blanca Excellence from Frères Alcala
toast with condiments and basil
CHF 33.00

Soft féra from Léman Lake
candied lemon alpine sauce with crispy short bread
 CHF 32.00

Fresh Summer salad, crunchy vegetables and quinoa
   CHF 22.00

LE DECK


RESTAURANT



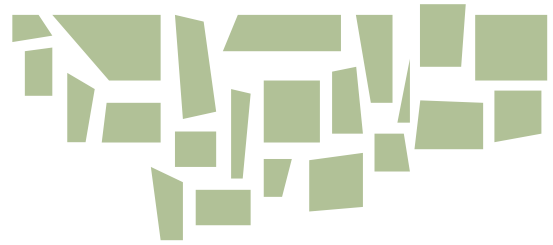
THE ESSENTIALS

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 56.00

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

LE DECK
RESTAURANT



THE INSPIRATIONS

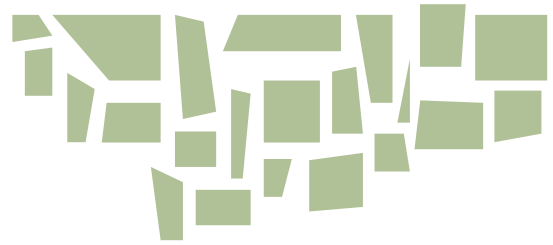
Corsican sea bass "à la plancha"
alpine crozet with chanterelles and squid
CHF 49.00

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 Duttweiler"
CHF 25.00

The cheese of the moment
CHF 16.00

Alpine honey figs
alpine Ricotta and crispy almonds
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 Molard" - Genève

Maître fromager et affineur "Maison Duttweiler" - 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 ».

