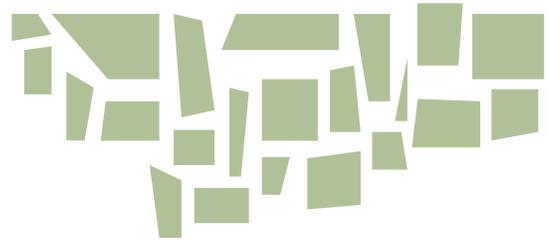


# LE DECK

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.

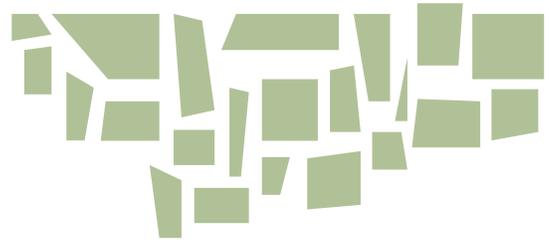
The tradition of French cuisine rich in flavors, the curiosity for the products of the Alpine Arc, all mixed with the love for Lavaux by highlighting the know-how of local artisans.

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

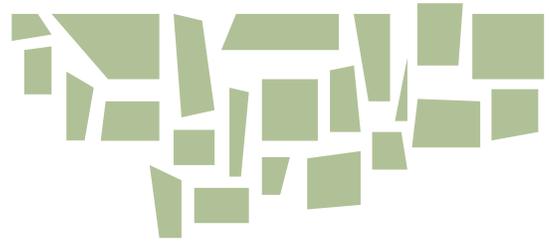
Boletus "Tatin" pie with eggplant  
Mizuna salad with aged Etivaz shavings  
CHF 33.00

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

Fresh autumn salad, crunchy vegetables and quinoa  
   CHF 22.00

# LE DECK

RESTAURANT



## THE INSPIRATIONS

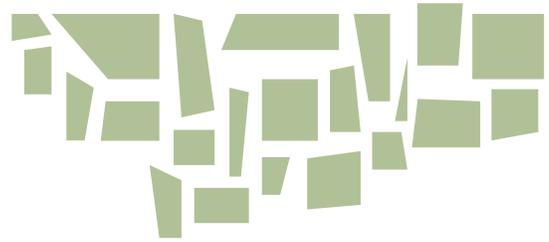
Herb and spice crusted Roe deer filet  
polenta, red cabbage with syrupy prune  
CHF 60.00

Mediterranean style Sea Bream "Label Rouge"  
venere rice from Po valley with Taggiasche olives  
  CHF 49.00

"Cordon Bleu" Swiss pork from Vaud  
butternut squash and roasted seeds  
 CHF 45.00

# LE DECK

RESTAURANT



## THE ESSENTIALS

Swiss matured beef tenderloin  
crispy panisse and leek confit

 CHF 64.00

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

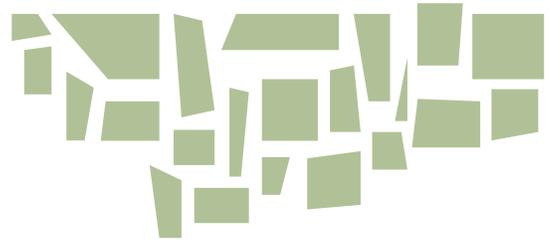
 CHF 56.00

Stuffed vegetables  
"à la niçoise", squash purée

   CHF 31.00

# LE DECK

RESTAURANT



## DELICACIES

Cheese platter: 5 different kinds from "Maison Duttweiler"  
CHF 25.00

The cheese of the moment  
CHF 16.00

70 % Black chocolate mousse  
light cookie, roasted almonds from Sicily with caramel  
CHF 18.00

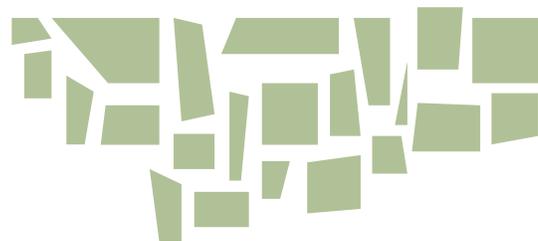
Alpine honey figs  
alpine ricotta and crispy hazelnuts  
CHF 18.00

Acidulous Apple from Vaud  
Short bread, tasty compote  
CHF 18.00

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

# LE DECK

## RESTAURANT



### PROVENANCE

Perch: Swiss, Lake Geneva  
Sea bream: Mediterranean  
Gambero: Indian Ocean

Beef: Swiss  
Veal: Swiss  
Pork: Vaud, Swiss  
Roe Deer: Austria

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 ».

