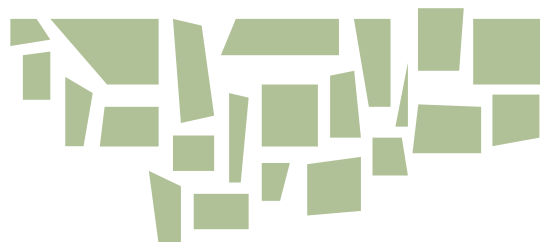


LE DECK

RESTAURANT



STARTERS

Crudo Gambero Rosa
violet eggplant caviar, mediterranean squid
  CHF 35.00

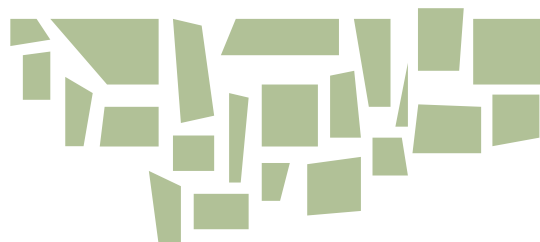
Boletus "Tatin" pie with eggplant
Mizuna salad with aged Etivaz shavings
CHF 33.00

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

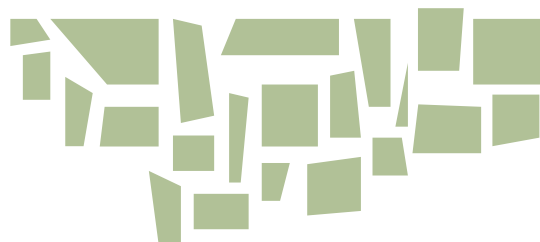
Herb and spice crusted Roe deer filet
polenta, red cabbage with syrupy prune
CHF 60.00

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

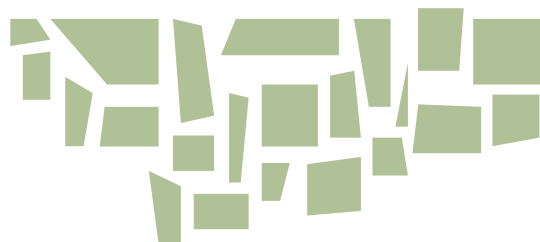
 CHF 56.00

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

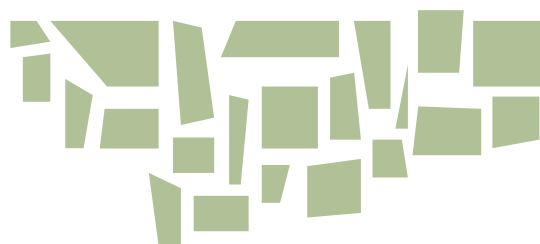
Alpine honey figs
alpine ricotta and crispy hazelnuts
CHF 18.00

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 ».

