

# LA TERRASSE

RESTAURANT

## STARTERS

Small green salad 🌿🥬	6.50
Niçoise salad 🥬 <i>Tuna, anchovies, black olives, eggs, tomatoes, green peppers</i>	15.00/28.00
Grilled vegetable gazpacho 🌿 <i>Burrata, garlic croutons, herb oil</i>	16.00
Red tuna heart tataki 🥬🐟 <i>Sesame sauce, mixed greens</i>	21.00
Vitello Tonnato 🥩🐟 <i>Veal, tuna sauce, anchovies, capers</i>	19.00/36.00

## MAIN COURSES

Meat or pesto Ravioli del plin (pesto 🌿) <i>Butter and sage, 109-month-old Emmental cheese</i>	24.00
Quinoa pancake with Parmesan and black olives 🌿 <i>Spicy tomato sauce, grilled vegetables</i>	26.00
Lake or sea fish <i>Depending on availability</i>	
Pan-fried perch fillets (200g) 🐟 <i>Brown butter, lemon</i>	41.00
Dry-aged Simmental ribeye steak (230g) 🥩 <i>Café de Paris butter</i>	48.00
Beef fillet tartare (200g) <i>Sils bread toasts or homemade fries</i>	38.00
Low-temperature cooked pork tenderloin 🥩 <i>Morel sauce, green asparagus tips</i>	39.00

*All our meat and fish dishes are served with a choice of side:  
homemade fries, parsley potatoes, gratin dauphinois, rice, or seasonal vegetables*

## DESSERTS

Assorted matured cheese trio <i>Selection of the moment</i>	15.00
Crème brûlée 🥞 <i>Madagascar vanilla</i>	11.00
Rhum baba <i>Vanilla whipped cream, passion fruit, almond tile, Trois-Rivières rum</i>	14.00
Strawberry Tiramisu <i>Homemade ladyfinger biscuits, mascarpone, eggs, fresh strawberries</i>	12.00
Ice creams and sorbets of the moment	per scoop 3.90
Gourmet coffee <i>Assortment of four mini pastries, choice of coffee</i>	15.00

## FOR CHILDREN UP TO 12 YEARS OLD

*Available in half portions, at half price*

Vitello tonnato, Perch fillets, Ravioli del Plin, Pork tenderloin

*Origins: Beef, veal, pork: Switzerland | Simmental beef: Neuchâtel/Berne | Perch: Farm-raised in France, filleted in Switzerland | Red tuna: Pacific Ocean | Lake fish: Neuchâtel | Sea fish: Brittany, France*

🌿 Vegetarians 🥞 Gluten-free 🥛 Lactose-free  
Prices in CHF, including VAT

# LA TERRASSE

## RESTAURANT

### COLD DRINKS

Henniez green/blue, 33cl	4.20
Henniez green/blue, 50cl	5.40
Henniez green/blue, 100cl	9.80
Badoit, 50cl	5.50
Coca-Cola/Coca-Cola Zero, 33cl	4.60
Rivella red/blue, 33cl	4.90
Lemonade, 30cl	4.20
Iced tea, 20cl/30cl/50cl	3.50/4.20/6.50
Schweppes Tonic	4.60
Chinotto	5.40
Ginger beer	5.90
Syrups, 20cl/30cl	3.80/4.50
Organic apple juice from Le Vully, 30cl	4.80
Granini Juice, 20cl <i>peach, pear, tomato</i>	4.60

### HOT DRINKS

Ristretto, espresso, coffee	4.00
Double espresso, cappuccino, macchiato, latte	4.90
Tea <i>English Breakfast, Earl grey, China green, Mint, Darjeling</i>	4.00
Herbal tea <i>Verbana, Chamomile, Linden</i>	4.00
Homemade hot chocolate	4.30
Viennese coffee	5.70

### DRAFT BEERS

30CL 50CL

Kronenbourg 1664	5.50	7.50
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### BOTTLED BEERS

33CL

La Vouivre Dorée, golden beer	7.90
La Vouivre Ambrée, amber beer	7.90
L'Avenir IPA	6.50
L'Avenir Elan, wheat beer	6.50
Westmalle IPA 7	7.90
Westmalle Triple	7.90

### APERITIFS

Hugo <i>Elderflower liqueur, Mauler</i>	12.50
Spritz Aperol <i>with Mauler, Alpes et Lac style</i>	10.80
Moscow Mule <i>ginger, vodka, lemonade</i>	12.50
Negroni <i>vermouth, campari, gin</i>	15.50
Absinthe, 2cl <i>La Valote Martin, l'Originale, 72%</i>	5.80
Absinthe, 2cl <i>La Valote Martin, Nirvana, Cuvée Prestige, 65%</i>	5.80
Vermouth Pregioto, 4cl <i>Carpano, Antica formula dal 1786, 16.5%</i>	7.80

### WINE BY THE GLASS

1dl.

Neuchâtel Chasselas, per liter <i>Maison Carrée, Auvernier</i>	4.00
Neuchâtel Pinot Gris <i>Roger Sandoz, La Coudre</i>	6.80
Entre-deux-Mers <i>Les Arromans, Sauvignon, Bordeaux (F)</i>	6.60
Cuvée Tradition Brut <i>Maison Mauler, Môtiers</i>	9.00
Neuchâtel Œil de Perdrix <i>Cave des Lauriers, Jungo &amp; Fellmann, Cressier</i>	6.40
Neuchâtel Pinot noir <i>Cave des Lauriers, Jungo &amp; Fellmann, Cressier</i>	6.40
Gamaret and Garanoir blend <i>Bonvillars AOC, Keller, Vaumarcus</i>	6.20

### WINES OF THE MOMENT

1 DL 75CL

Non-filtré (non-filtered) <i>Cave des Lauriers, Jungo &amp; Fellmann, Cressier, 2022</i>	5.50	38.00
Wood-aged Chardonnay <i>Domaine Ruedin, J. Tatasciore, Cressier 2019</i>	7.80	54.00
Wood-aged Gamaret <i>Domaine Ruedin, J. Tatasciore, Cressier, 2020</i>	8.00	56.00