

# LA TERRASSE

## RESTAURANT



*We work with many local artisans, known for the quality of their products.*

*When we select products from abroad, our selection criteria remain high.*



*Our restaurant has the «Fait Maison» label.*

*The dishes offered on this menu that are not marked with an asterisk (\*) are entirely prepared on-site from raw ingredients according to the «Fait Maison» label criteria established by the Fédération romande des consommateurs et ses amis.*



*Intolerances, allergies? Our staff is at your disposal to answer your questions.*

*Menu mentions:*

 *vegetarian*  *gluten-free*  *lactose-free*

*Prices are in CHF, including VAT.*

## STARTERS

Small green salad 🌿🍷🍷	6.50
Salad from the Neuchâtel Mountains 🍷 <i>mixed greens, grilled pork belly, Lignières goat cheese, walnuts, French dressing</i>	15.00/28.00
Butternut and Potimarron Squash Soup <i>crumbled liver sausage, croutons, pumpkin seeds, and whipped cream</i>	16.00
Grilled Marrow Bone 🍷 <i>crispy garlic-rubbed bread and mixed greens</i>	14.00
Citrus and Herb-Infused Salmon Gravlax 🍷 <i>baby greens, parsley gel, and pickled red onions, homemade focaccia</i>	19.00

## MAIN COURSES

Hunter's Plate <i>braised wild boar cheek, sautéed deer rack and venison fillet, game garnishes and egg spätzli</i>	42.00
Quail Ballotine with Foie Gras and Chanterelles 🍷 <i>foie gras-infused poultry jus, parsnip purée</i>	39.00
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
Lake or sea fish 🍷	Based on availability
Pan-fried perch fillets (200g) <i>Brown butter, lemon</i>	41.00
Truffle Tortellone* <i>white truffle cream and autumn black truffle shavings, grated parmesan</i>	28.00
Mascarpone and Prosecco Risotto 🌿🍷 <i>wild mushrooms and parmesan tuiles</i>	24.00

*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>	14.00
Apple Tarte Tatin <i>salted butter caramel sauce, vanilla ice cream</i>	12.00
Rhum baba <i>Vanilla whipped cream, passion fruit, almond tile, Trois-Rivières rum</i>	14.00
Chestnut Ice Cream Parfait 🍷 <i>pear meringue, vanilla anglaise</i>	12.00
Cocoa Cheesecake Mousse <i>red berry compote, speculoos-chocolate biscuit, pistachio tuile, white chocolate ice cream (contains gelatin)</i>	11.00
Gourmet coffee <i>Assortment of four mini pastries, choice of coffee</i>	15.00

## CHILDREN'S PORTIONS - 1/2 PRICE, UP TO 12 YEARS

*Perch fillets, Risotto, Tortellone, Quail*

**Origins:** Beef, veal, pork: Switzerland | Simmental beef: Neuchâtel/Berne | Wild boar: France | Deer: New Zealand  
Venison: Great Britain | Quail: France | Marrow bone: Switzerland | Perch: Farm-raised in France, filleted in Switzerland  
Salmon: Scotland | Lake fish: Neuchâtel | Sea fish: according to availability

## COFFEES & CHOCOLATES

Ristretto, espresso, coffee	4.00
Double espresso, cappuccino, macchiato, latte	4.90
Viennese coffee	4.90
Hot chocolate	4.50

## TEAS & INFUSIONS

<b>In a sachet, 30cl cup</b>	4.00
<i>English Breakfast, Earl grey, China green, Mint, Darjeling</i>	
<b>Loose leaves, 60cl teapot</b>	6.50

## REFRESHMENTS

### Water

Henniez blue 33cl, 50cl, 1l	4.20	5.40	9.80
Henniez green 33cl, 50cl, 1l	4.20	5.40	9.80
Badoit, 50cl			5.50

### Limonades

Fizzy orange, raspberry, lemon 35cl	4.90
Rivella red, blue 33cl	4.90
Coca-Cola, zero 33cl	4.60
Chinotto	5.40

### Juices

Valais Apricots, Williams Pear, Orange, Tomato 20cl	4.60
Mont-Vully Apple Juice 30cl	4.80

### Iced teas

Ice tea lemon 30cl	4.20
Earl Grape, homemade iced tea 30cl	4.90
<i>earl grey, grapes, elderflower</i>	

## BEERS

Our La Vouivre Beer Selection, Cortaillod

<b>Draft beers</b>	<b>30cl</b>	<b>50cl</b>
La B'Art	5.50	7.50
<b>Bottled beers</b>		<b>33cl</b>
La Vouivre Ambrée		7.00
La Dorée		7.00
La Weise		7.00
La Vouipa IPA Blond		7.00

## WINE BY THE GLASS

	<i>1dl</i>
Chasselas de Neuchâtel, 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
Spumante, Blanc de noirs, metodo classico 2013 <i>Azienda agricola Foglino 7, Castel Boglione, Italie</i>	10.00
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

## CURRENT WINE SELECTION

	<i>1dl</i>	<i>75cl</i>
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
Roero, cuvée Vigna di Lino 2019 <i>Cascina Val del Prete, Priocca, Italy</i>	8.90	62.00