

# 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



Spring salad mix 	6.50
Marbled foie gras with cherry and rhubarb 	19.00
Organic egg cooked at 62°C <i>served on a Neuchâtel oyster mushroom fricassee and Neuchâtel sausage</i>	16.00
Green asparagus <i>wrapped in local smoked bacon, rocket and parmesan shavings</i>	16.00
« Like a pie »  <i>peas, broad beans, asparagus, spring onions, smoked</i>	16.00

## MAIN COURSES

Duo of pork tenderloin and pork cheek  <i>confit with Pinot Noir from Neuchâtel</i>	39.00
Roast lamb fillet  <i>thyme and lemon jus, black olive crust</i>	42.00
Italian-style beef fillet tartar  <i>rocket, parmesan, olive oil, black olives and tomato confit, served with toast</i>	38.00
Dry-aged Simmental ribeye steak  <i>morel sauce</i>	48.00
Lake or sea fish 	<i>Based on availability</i>
Pan-fried perch fillets  <i>Chasselas sauce</i>	41.00
Risotto with green asparagus   <i>rocket and Parmesan shavings</i>	28.00

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

## DESSERTS

Cheese of the moment <i>selected by La Maison du Fromage Sterchi, mixed salad and fruit chutney</i>	9.00
Sablé breton with raspberries <i>served with raspberry sorbet</i>	12.00
Baba au rhum <i>vanilla cream, strawberries with sugar, Trois-Rivières rum</i>	14.00
Chocolate feuille en feuille  <i>served with chocolate sorbet and coconut milk sauce</i>	13.00
Vanilla crème brûlée 	13.00
Gourmet coffee <i>four mignardises, choice of coffee</i>	15.00

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

*Perch fillets, Pork tenderloin, Risotto*

## 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

	1dl
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 Bolognese, Italia</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

	1dl	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. Tataschiere, Cressier 2019</i>	7.80	54.00
Wood-aged Gamaret <i>Domaine Ruedin, J. Tataschiere, 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