

LA TERRASSE

RESTAURANT



We work with many local artisans, known for the quality of their products. Here are a few examples:

- / A&P Santos, Vuiteboeuf
- / Un amour de Pleurote, Neuchâtel
- / Saveurs Forestières, Noiraigues
- / Boucherie Montandon SA, Les Ponts-de-Martel
- / Boucherie de la Prairie, La Chaux-de-Fonds
- / Hofmann Früchte und Gemüse, Finsterhennen
- / La Maison du Fromage Sterchi, La Chaux-de-Fonds
- / Boulangerie Conrad, Le Landeron
- / Confiserie Zurcher, Colombier



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



Mesclun salad, red onion pickles, radish and chervil  <i>La Terrasse vinaigrette</i>	7.00
Rock fish soup <i>rouille, toasted garlic country bread and Alpine Gruyère cheese</i>	17.00
Thin tomato tart  <i>confit tomatoes, cherry tomatoes, mozzarella and pistou</i>	16.00
Pressed vegetables « à la provençale »  <i>fresh goat cheese mousse, shallot vinaigrette</i>	15.00
Simmental beef entrecote tataki   <i>green bean and tomato salad, sesame and soy vinaigrette</i>	Starter 21.00 Main, with side 39.00
Vitello tonnato La Terrasse style   <i>thinly sliced veal, tuna sauce</i>	Starter 19.00 Main, with side 36.00

MAIN COURSES

Pork loin from Les Ponts-de-Martel (NE)  <i>morel sauce, choice of side</i>	35.00
Deboned quail   <i>roasted with Neuchâtel oyster mushrooms and scallions, choice of side</i>	39.00
Italian-style beef fillet tartar  <i>arugula, parmesan, olive oil, olive and tomato tapenade, served with toast</i>	38.00
Lake or sea fish  <i>choice of side</i>	Based on availability
Pan-fried perch fillets  <i>Chasselas sauce, choice of side</i>	41.00
Roasted eggplant  <i>tomatoes, basil, and mozzarella, toasted garlic country bread</i>	28.00

Choice of side:
homemade fries, roasted new potatoes, gratin dauphinois, rice, or seasonal vegetables

DESSERTS

Duo of cheese <i>old port reduction, and toasted fig bread</i>	12.00
Red fruit Pavlova  <i>served with raspberry sorbet</i>	12.00
Almond crisp <i>blueberries with blackcurrant cream, lemon sorbet</i>	13.00
Rum baba <i>with roasted apricots, Trois-Rivières rum</i>	14.00
Vanilla crème brûlée  <i>served with a scoop of vanilla ice cream</i>	12.00
Gourmet coffee <i>four mignardises, choice of coffee</i>	15.00

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

Perch fillets, Pork Loin, Eggplant

COFFEES & CHOCOLATES

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

TEAS & INFUSIONS

Cup 30cl / Teapot 60cl	4.00 / 6.50
<i>English Breakfast, Earl grey, Jasmine, Hunan Green Peppermint, Chamomile, Orange Rooibos, Verbena</i>	

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

Fusetea lemon/peach 33cl	4.60
Earl Grape, homemade iced tea 30cl <i>earl grey, grapes, elderflower</i>	4.90

BEERS

Our La Vouivre Beer Selection, Cortaillod

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