










## STARTERS



Mesclun salad, red onion pickles, radish and chervil    <i>La Terrasse vinaigrette</i>	7.00
Venison tartare <i>with mustard seeds, shallot butter, and Neuchâtel Pinot noir</i>	20.00
Grilled bread with mushrooms  <i>Bread, Paris mushroom terrine, fresh chanterelles</i>	16.00
Scallops with red lentils  <i>coconut, and green curry</i>	19.00
Duck foie gras terrine with Espelette pepper  <i>variations around quince</i>	17.00
Perfect egg meurette style  <i>with small onions, smoked bacon, croutons, Pinot noir sauce</i>	15.00

## MAIN COURSES

Veal rump with chanterelles   <i>rich sauce with hazelnut oil, choice of side</i>	41.00
Simmental Beef fillet Rossini style   <i>Pinot noir sauce, choice of side</i>	48.00
Italian-style beef fillet tartar  <i>arugula, parmesan, olive oil, olive and tomato tapenade, served with toast</i>	38.00
Venison fillet medallion <i>grand veneur sauce, roasted figs and quinces, homemade spätzli</i>	39.00
Lake or sea fish  <i>choice of side</i>	<i>Based on availability</i>
Pan-fried perch fillets  <i>Chasselas sauce, choice of side</i>	41.00
Arborio risotto   <i>with chanterelles and pumpkin</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
Mont Blanc La Terrasse style  <i>with blackcurrant, chestnut, meringue, and double cream ice cream</i>	13.00
Chocolate disk <i>chocolate sorbet, orange segments, and orange sauce</i>	14.00
Rum baba <i>with figs, Trois-Rivières rum</i>	15.00
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

*Veal rump, Perch fillets, Risotto*