



HÔTEL LA PRAIRIE ****

RESTAURANT LA TERRASSE

Our chef Antoine Scelo and his team offer you an authentic culinary experience, featuring fresh produce and refined, plant-based cuisine. We value regional artisans from the canton of Vaud, adding a local touch to every dish.

MEAT ORIGINS

Veal: Switzerland
White meat: Switzerland /
France
Beef: Switzerland
Lamb: Ireland

ORIGINS OF FISH, SHELLFISH AND CRUSTACEANS

Freshwater fish: Switzerland / France
Saltwater fish: North Atlantic

We'll be happy to tell you which ingredients in our dishes may cause allergies or intolerances.

Our breads are carefully prepared by the Ackermann bakery.

WE WELCOME YOU MONDAY TO SATURDAY, LUNCH AND DINNER, AND SUNDAY LUNCH.
AVENUE DES BAINS 9, CH-1400 YVERDON-LES-BAINS, 024 423 31 31, INFO@LAPRAIRIEHOTEL.CH

À LA CARTÉ

S T A R T E R

SEABREAM "CHEVICHE" KUMKUAT, RADISH, LEMONCAVIAR AND TANGERINE-LIME VINAIGRETTE	23
WHITE ASPARAGUS AND TRUFFLE VELOUTÉ, ARTICHAUTS	17
DUO OF BEET-ROOT CARPACCIO, WALLNUTS, GOAT CHEESE, KALAMATA OLIVES AND OWN FOAM	19
GRUYERE CROQUETTES WITH BROADBEANS, POTATOES AND HONEY	20
HANDCUT BEEFTARTARE, TOAST	25

V E G E T A R I E N

"DAHL" OF PEAS, SUGARPEAS, MINT, DOUBLE CREAM, VEGETABLESCHIPS AND PEA SHOOTS	29
CHICKPEAS AND SWEET POTATOES DUMPLINGS CARROTS, SOURCREAM, LEMON, ORANGE AND SPELLED RISOTTO	29

F I S H

SAUTED COD-FISH, MASHED CARROTS, SOURSAUCE, BABY CARROTS AND SPELLED RISOTTO	39
PANFRIED FILLETS OF PERCH	160gr - 39
VEGETABLECHIPS, HERBSSALADE, TARTARE SAUCE	200gr - 46

À LA CARTÉ

M E A T

SHOULDER VEAL FILLET WITH SPRING ONIONS, GREEN ASPARAGUS, PLUMS-BALSAMICO CREAM OYSTER MUSHROOM AND JOUNG POTATOES	48
HAND CUT BEEF TARTARE, FRIES, TOAST AND BUTTER	42
ROASTED RACK OF LAMB ON HERBS SAUCE EGGPLANTS AND POTATOES CROQUETTES	55

C H E E S E

MIXED CHEESE PLATE, FROM MAISON ALVES, REFINER IN VUITEBOEUF	15
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D E S S E R T S

RAISINÉE CREME BRÛLÉE	15
POACHED PEAR ON ENGLISH CREAM CARAMEL AND SESAMECRISPY TILE	15
RABARBER COMPOTTE, STRAWBERRYS AND VERBENAICECREAM	16
RASPBERRY PAVLOVA, AND LIME WHIPPED CREAM	17
ICE CREAM AND SHERBET Strawberry, raspberry, apricots, passion fruits, mango, lemon, chocolate, caramel, mocca, cinnamon, verbena Whipped cream +2	4

M E N U
V A U D O I S

GRUYERES CROQUETTES WITH BROAD BEANS
POTATOES AND HONEY

PANFRIED FILLETS OF PERCH
VEGETABLECHIPS, HERBSSALADE, TARTARE SAUCE

MIXED CHEESE PLATE
FROM MAISON ALVES, REFINER IN VUITEBOEUF

RAISINÉE CREME BRÛLÉE

85

M E N U
D É C O U V E R T E

DUO OF BEET-ROOT CARPACCIO, WALLNUTS, GOATCHEESE,
KALAMATAOLIVES AND OWN FOAM

SAUTED COD-FISH, MASHEDCARROTS, SOURSAUCE, BABY CARROTS AND
SPELLEDRISOTTO

ROASTED RACK OF LAMB ON HERBES GREAVY
EGGPLANT AND POTATOES CROQUETTES

MIXED CHEESE PLATE
FROM MAISON ALVES, REFINER IN VUITEBOEUF

POACHED PEAR ON ENGLISH CREAM
CARMEL AND SESAM CRISPY TILE

115

M E N U
V É G É T A R I E N

DUO OF BEET-ROOT CARPACCIO, WALLNUTS, GOATCHEESE
KALAMATA OLIVES AND OWN FOAM

“DAHL” OF PEAS, SUGARPEAS, MINT, DOUBLE CREAM, VEGETABLESCHIPS
AND PEA SHOOTS

MIXED CHEESE PLATE
FROM MAISON ALVES, REFINER IN VUITEBOEUF

RABARBER COMPOTTE, STRAWBERRYS AND VERBENAICECREAM

75
