

LA TERRASSE

BEAU-RIVAGE

By Dominique Gauthier

To begin with...

To enjoy alone or to share

Tuna tataki, sesame, chili sauce	24.-
Pig Gyozas from Jussy, caramelized with our bee houses' honey, ginger	22.-
Wild king prawn, crispy kadaif, citrus and basil	28.-
Frogs from Vallorbe made in Tempura	40.-
Terrasse's Rolls, swiss salmon and caviar	60.-

Starters

Green gaspacho, avocado, strawberry and basil ✓	18.-
Colored tomatoes, fresh goat cheese, watermelon and crispy "tuiles" ✓	22.-
Seabass Céviché, green curry and coconut milk, thai basil and combawa	28.-
Caramelized octopus salad, Espelette pepper, lentils from Geneva	32.-
Stuffed zucchini, ricotta and dried tomatoes, chanterelle mushrooms and truffle	32.-
Lobster salad like a Cesar salad	60.-

Main dishes

(served only at lunch)

3 baby burgers ; beef, lobster, foie gras – sweet potatoes fries	36.-
Linguines cooked « à la minute », Lobster from Brittany and Espelette pepper	70.-

Truffle

Summer truffle salad, arugula, artichoke and parmesan ✓	34.-
Burratina, arugula tartar, truffle and pine nuts ✓	36.-
Perfect soft-boiled egg, truffle and polenta ✓	32.-
Beef Tagliata, truffle and tetragon, summer chanterelle	50.-

Fish and Meat

Wild-caught Yellow Pollock filet cooked à la plancha, courgette tagliatelle, mashed « Charlotte» Potatoes with lemon from Nice and yuzu	42.-
Wild caught Sole from l'île d'Yeu cooked "meunière" style, homemade style mashed potatoes	85.-
Swiss Veal chop, smoked with thyme, fritter of courgette, truffle gnocchis	75.-
Crispy poultry from "Domaine du Nant d'Avril", green curry et pistachio, vegetable wok	45.-
Duckling filet from "les Dombes", caramelized with our bee houses' honey, flat peach with Espelette pepper, grilled eggplant	44.-

Main courses to share

(Served for two people)

Wild-caught young Turbot whole roasted, courgette tagliatelles, mashed « Charlotte» potatoes with lemon from Nice	140.-
Prime rib of Aubrac Beef from Meinier, summer chanterelles, truffle mashed potatoes	150.-


Sweet treats

Cheese platter	29.-
Seasonal Fruit stir-fried with balsamic vinegar, vanilla ice cream and sabayon	16.-
Crispy waffles with its three sauces	16.-
Raspberry, macaron, double cream from Gruyère	18.-
Cutted mango, exotic fruits freshness	18.-
Chocolate pie, caramelized hazelnuts from Piémont	18.-

Sweet treats to share

(Served for two people)

Crispy "éclair", strawberries and light vanilla cream from Papua	32.-
Flamed Baked Alaska, apricot and rosemary	36.-

 : Vegetarian
Service and VTA included
Meat from Switzerland and France
Fish from French coast and from sustainable fishing
An allergy menu is available on demand