

# LA TERRASSE

BEAU-RIVAGE

By Dominique Gauthier

## To begin with...

*To enjoy alone or to share*

Tuna tataki, sesame, chili sauce	24.-
Jussy pork gyozas caramelized with honey from our hives, ginger	22.-
Wild king prawn, crispy kadaif, citrus and basil	28.-
Vallorbe frogs' leg 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 tuile's ✓	22.-
Seabass Céviché, green curry and coconut milk, thai basil and combawa	28.-
Caramelized octopus salad, espelette pepper, lentils from Geneva	32.-
Stuffed courgette, ricotta and dried tomatoes, chanterelle mushrooms and truffle	32.-
Lobster salad in a Cesar style	60.-

## Main dishes

*(served only at lunch)*

3 baby burgers ; beef, lobster, foie gras – sweet potato fries	36.-
Linguine 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 mushrooms	50.-

## Fish and Meat

Wild-caught yellow pollock fillet cooked à la plancha, courgette tagliatelle, mashed Charlotte potatoes with lemon from Nice and yuzu	42.-
Wild caught sole meunière from l'île d'Yeu, homemade style mashed potato	85.-
Swiss Veal chop, smoked with thyme, fritter of courgette, truffle gnocchis	75.-
Crispy poultry from "Domaine du Nant d'Avril", green curry and pistachio, vegetable wok	45.-
Duckl fillet from "les Dombes", caramelized with honey from our hives, flat peach with Espelette pepper, grilled eggplant	44.-

## Main courses to share

*(Served for two people)*

Whole wild-caught young Turbot whole roasted, courgette tagliatelle, mashed Charlotte potatoes with lemon from Nice	140.-
Prime rib of Aubrac beef from Meinier, summer chanterelles mushrooms, truffle mashed potato	150.-

## Sweet treats

Cheese platter	29.-
Seasonal fruit stir-fried with balsamic vinegar, vanilla ice cream and sabayon	16.-
Crispy waffles with three sauces: chocolate-hazelnut spread, salted butter caramel, whipped cream	16.-
Raspberry macaron served with double cream from Gruyère	18.-
Sliced mango and fresh exotic fruits	18.-
Chocolate tart with caramelized hazelnuts from Piémont	18.-

## Sweet treats to share

*(Served for two people)*

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