

Chef Nicolas Patural, his sous-chef Meziane Hadjar and their team proposes the Autumn Menu



Our team will immerse you into the traditional French cuisine with flavors brought back from overseas



All dishes from the menu (apart from those marked with an asterisk\*) are entirely prepared and cooked in our restaurant's kitchen. Everything is made from raw products or with traditional cooking ingredients according to the criteria of the "Fait Maison" (Homemade) label established by the Fédération Romande des Consommateurs (FRC), GastroSuisse, Semaine du Goût and Slow Food.

## Origin of the products

Foie gras : France

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Pike fish : Netherlands

Scorpion fish : France

Sea bass : Corsica

Razor clam : France

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Venison: Austria

Pheasant : United Kingdom

Lamb : Swiss – Vaud

Duck : France

Dried deer meat : Austria



**Gluten free**



**Lactose free**



**Vegetarian**

## Starters

Varied "Vaud" pumpkins, duck breast sautéed in soya, Grenoble nuts



CHF 22.00

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Celery and sweet potatoes ravioli, stuffed with chanterelles mushrooms and dried deer meat \*, served with its foie gras coulis and green apple



CHF 26.00

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Pike "soufflé" with saffron and spinach Chantilly cream (Waiting time: 10 minutes)

CHF 19.00

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Swiss quinoa and carrots with hazelnuts



CHF 14.00

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Mixed salad from the garden



CHF 12.00

## Fresh water and sea fish

Lötschberg perch filets, French fries \*, homemade tartare sauce

CHF 52.00

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Corsican seabass (Bio), razor clam tartar, fingerling potatoes in different styles,

vodka emulsion



CHF 47.00

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Grilled scorpion fish, "Barigoule style" artichoke, fennel confit, smoked bacon and

vegetable juice



CHF 49.00

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## Meat

Pheasant wrapped in a boletus mushrooms, celery and chestnuts "mille-feuilles",  
sautéed mushrooms and sauce "poulette"

CHF 54.00

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Roasted venison saddle, served in two times, "Grand Veneur" sauce, homemade  
spätzli and traditional autumn garnish. (For 2 people)

CHF 62.00

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Vaud lamb shoulder confit, parsnip and beetroot, meat braising juice as a

"vinaigrette"



CHF 44.00

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The Deck's vegetarian



Shiitake and Pak choi rolls, miso and horseradish soup, creamy tofu - CHF 34.00

## Dessert and Cheese

Refined local cheese plate from « Au cœur du Fromage » in Blonay

3 sorts: CHF 14.00

5 sorts: CHF 20.00

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Seasonal sorbet and homemade ice cream



CHF 15.00

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**Soufflé:** Granny Smith apple and chestnuts noodles, rum-chestnut ice cream

(Waiting time: 10 minutes)

CHF 16.00

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**Walk in the woods:** Black chocolate ganache and its honey heart, chocolate crumble and smoked pine ice cream

CHF 18.00

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**Pear and Lavaux wine:** Poached pear in Tonka syrup & “Lettres de Noblesse” St.

Saphorin sweet red wine served as a sorbet, a jelly and a foam



CHF 18.00

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**The quince :** Quince & grenadine « déclinaison » on a Gruyère double cream  
« crème brûlée »

CHF 16.00

## OUR SUPPLIERS

### **Duck liver**

Hugo Dubno AG - Hendschiken

### **Fish**

Gastromer SA - Plan-les-Ouates

Fideco AG - Murten

### **Meat**

Suter Viandes SA - Villeneuve

Mérat & Cie - Martigny

Grand Boucherie du Mollard SA - Genève

### **Vegetables and fruits**

Léguriviera SA - Vevey

### **Cheese**

Fromagerie « Au cœur du fromage » - Blonay