

## **Ze Fork On The Water: Excellent Food and Service in Vevey. Casual Gourmet Specialities :: NoGarlicNoOnions: Restaurant, Food, and Travel Stories/Reviews - Lebanon**

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**RATING:**[94/100](#)

Welcoming: 4/5

Food Temperature: 10/10

Ambiance / Music: 9/10

Menu Choice: 5/5

Food Taste: 28/30

Architecture / Interior: 10/10

Food presentation: 10/10

Service: 9/10

Value for money: 9/10



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Facing the famous Fork of Vevey, Ze Fork is one of the city's famous restaurants for its location, good food, and particular "trilogy" served on every plate. Choose the sea starters, for example, and receive three items at the same time. Located on the waters, in an old house made with wood and stones, today's lunch is at Ze Fork.



Two forks and two knives, a wine glass, a leather menu, and high tables. The restaurant is cozy, has two bars, neon lights, and decorative metal sculptures of forks, spoons, and bulls.

#### On the menu: starters.

- Le Champs (deer gravlaax, quail, deer)
- La Mer (tuna, scallop, salmon)
- Le Potager (artichoke, tomatoes, fried artichokes)
- Le Foie Gras (foie gras, seaweed)

#### Mains:

- La Terre (veal shoulder, fried veal, veal grenadin)
- La Mer (Monkfish, Cod, shrimp)
- Les Bois (roe deer, deer filet, deer shoulder)
- Le Rossini (beef filet, foie gras, beetroots)
- Le Panache de légumes

#### Desserts:

- Le Fromage
- Le Chocolat (dark chocolate, coconut rocher, rum ice cream)
- Le Classique (crème brûlée)
- Les Cocktails Glacés (red beets sherbet, carrot sherbet)
- Le Verger (chestnut shortbread, porcini ice cream, marron glacés)





I ordered the plat du jour, "curry de porc, légumes croquants, champignons noirs, citronnelle et gingembre."

Lunch starts with a mise en bouche, rillettes de Merlan. Whiting fish cream, honestly tasteless! It needs salt, pepper, and seasoning. For the wine, we chose the Saint Emilion Grand Cru Chateau Cadet Soutard 2015, an exceptional wine with a rich nose, spicy finish, and taste of the woods. The bread, salted and peppered, soft, and chewy is exceptional! I loved its flavor, smell, and richness.





It's a casual restaurant served by casual waiters wearing polo shirts... I was not expecting to receive such plates, gourmet plates, decorated with style, complicated textures, and interesting flavors usually served at upscale restaurants. Gravlax of deer served on pickled pumpkins, with fermented raspberries. Deer mousse with chestnut condiments. Acidic, crunchy, lightly sweet, and intensely loaded with flavors. I loved my plate! I also had my wife's seized scallops on blini with lemon cream; OMG kind of feeling!





The plates look great, colorful, rich, and beautifully presented. The sea plate is green and white; the earth plate is brown, the meat plate is the best of all, burgundy, yellow, and decorated with a brown sauce. My plate feels like a homemade stew of curry pork and rice. Yummy! My rice is sweet, well-cooked, watery, and the pork is tender melting like butter; yummy indeed!

Desserts: Homemade fig and red beets sherbet with wild turkey bourbon. Homemade carrot and orange sherbet with Suze. Homemade quince and parsnip sherbet with vodka. Three kinds of ice cream, special sherbets with alcohol. The tree is excellent, but the carrot is my favorite.





Excellent food! Exceptional service! Warm welcoming and generous offerings: if you visit Vevey, don't go searching for a restaurant because [I'm sure this one is the best.](#)