

CARTE N°51



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

ÉTÉ 2022

A LA CARTE

Galantine of Zucchini and Tomatoes « Cœur de Bœuf » flavored with basil and avocado _____	70
Mackerel vinaigrette with Chasselas from la Côte, crunchy fennel with lemon _____	90
Frayed of Spider crab seasoned with caviar _____	120
Blue Lobster carpaccio with coral and tomato “noires de Crimée” _____	110
Crepe of Summer Mushroom shaving Swiss bacon, gourmet emulsion with Pinot Gris _____	80
Vegetable Bean ravioli with oscietra caviar, green juice flavoured with savory _____	95
Bouchot Mussels and zucchini, marinière with Chasselas and basilic _____	75
Parsley crispy Frog legs, undergrowth flavoured tempura _____	95
Fillet of Red Mullet crisp with olives, candied eggplant and whole grain mustard _____	90
Back of Brill roasted on the bone, cucumber shavings and heavy reduction with tomatoes _____	100
Sole fillet caramelized meunière with saffron of Alexandre _____	110
Langoustines with corral, green beans from Vinzel and carcass oil tuiles _____	120
Lobster paned with grey shallots, cream « coraline » with tarragon _____	120
Saddle of Lamb from Grisons rubbed with fresh herbs, dauphine potatoes pesto flavored _____	110
Beef from the canton just grilled with thyme flower, young artichokes cooked Barigoule _____	100
Roasted Veal Sweetbread with porcini and chanterelles, gourmet bricelet with condiments _____	90
Fillet medallions of Veal from the Three-Lakes glossed with green pepper sauce _____	110
Chicken from Jussy , gourmet “barbecue” juice with smoked paprika _____	90
Selection of fine Cheeses _____	40
White Peaches meringue flavoured with candied cherry pulp and citrus peel _____	40
Cold soup of black Figs and crumble _____	45
Frosted bites of Red Fruits and pistachios from Sicily _____	35
Fine tart with Apricots and caramelized almonds _____	40
Apricot from Valais and lime soufflé (2 persons) _____	60