

ÉTÉ 2023



RESTAURANT

HÔTEL DE VILLE

CRISSIER

FRANCK (fg) GIOVANNINI

N°56

A LA CARTE

CHF

Delicate Tomatoes from the North of Vaud and mozzarella from Cuarnens and spicy avocado	80
Vinaigrette of Makerel refreshed with three lemons and crispy zucchini flowers	90
Fillet of Perch from the Lemane lake marinated with Chasselas from La Côte, green beans and caviar	120
Gourmet salad of Blue Lobster « César » style, crisp lettuce marinated in Marc du Lavaux	110

Porcini and Chanterelles ravioli with parsley, Amigne from Vétroz juice	80
Gratin of Green Beans « Biscotte » from Vinzel, light nage with Oscietra caviar selection	95
Elegant fricassee of Frogs with Porcini and Chanterelles , legs in parsley tempura	95
Marinière of Bouchot Mussels with fennel, Dézaley and saffron from Jorat	80

Escabeche of Brill from the Brittany coasts with cherry tomato and artichokes	110
Fillet of Red Mullet with basilic from Orny, crunchy zucchini with pesto	95
Sole « petit bateau » cooked meunière with curry Balti candied eggplants	100
Langoustines seasoned with coral, light cream with Pur Malt from Féchy and avocado	130
Lobster roasted in shell, reduced sauce with Colombard and tarragon chips	120

Suckling Lamb from Vaud Alps with smoked paprika and tomato « noires de Crimée »	120
Fillet of Beef with Picholine olives, powerful mustard juice with wild oregano	110
Roasted calf Sweetbread with porcini and chanterelles, gourmet bricelet with condiments	90
Medaillons of Veal from « les Trois-Lacs » grilled with green pepper et fresh herbs	110
Poularde de Bresse with seasonal mushrooms (2 persons)	220
Duck Nantais with red wine « Frédy Girardet » (2 persons)	220

Selection of fine Cheeses	40
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Refreshing Peach and Fig soup, gourmet palet with pistachios and citrus zest	45
Duo of Yellow and White Peach refreshed with lemon pearls and caramelized almonds	40
Frosted Apricot sablé with figs from the Provence and Abricotine	45
Like a «Pavlova» of Melon iced with lemon balm	40
Apricot and lime Soufflé (2 persons)	60

For lunches from Tuesday to Friday, we can offer a quick menu at 240 CHF which can be finished within 2 hours.

If you suffer from food allergies please inform the Maître d'Hôtel when ordering,
and we will do our best to accommodate you.

Our baker freshly bakes our bread each mealtime with natural dough
Certain of our products are rare and unfortunately, not always available.

Service and VAT 7.7% included