

AUTOMN 2023



RESTAURANT

HÔTEL DE VILLE

CRISSIER

FRANCK (fg) GIOVANNINI

N°57

# A LA CARTE

	CHF
Galantine of <b>Leek</b> with Alpine balsamic vinegar and young autumn salad	70
Glazed marinière of <b>Clams</b> and <b>Razor shells</b> with mountain lovage and Osciette caviar	120
<b>Foie gras</b> glazed in Galotta, red cabbage and Boskoop apple chutney	85
<b>Marenes Oléron Oysters</b> glazed with Champagne and caviar	130
Egg surprise with <b>White Truffle from Alba</b> , young spinach and slivers of Valais cured meat	130
Delicate Royal of <b>Piedmont White Truffles</b> , gourmet bricelet with aged Simmental	120
<b>Porcini</b> and <b>Chanterelles</b> ravioli with parsley, Amigne from Vétroz juice	80
Caramelized <b>Scallops</b> with Dézaley Grand Cru, inflorescences marinated with parsley oil	75
<b>Sole</b> fillet delicately steamed with Chasselas grapes, light reduction and tangy chutney	100
Steamed <b>Pollack</b> «dressed in green», crispy chard seasoned with Balti curry	95
Caramelized <b>Turbot</b> on the bone, fennel with three lemons	110
<b>Langoustines</b> cooked in coraline with pumpkin and smoked paprika	120
<b>Lobster</b> roasted in shell with grey shallots and white Alba truffles	130
<b>Beef from the Pléiades</b> just grilled with Picholine olives and thyme	110
Rack of <b>Lamb from the Hautes-Alpes</b> with whole grain mustard from Sévery	120
<b>Veal Sweetbread</b> cooked with autumn mushrooms	90
<b>Bresse Chicken</b> cooked in casserole with Piedmontese White Gold (2 persons)	240
<b>Nantes Duck</b> « Frèdy Girardet » (2 persons)	220
Selection of fine <b>Cheeses</b>	40
Fine « dentelle” of candied <b>Gala apples</b> , Calvados and caramel frosted cream	45
<b>Valais Williams pear</b> glazed with Jorat pistils, refreshing eau-de-vie sorbet	45
Gourmet palet of chocolate <b>Clementines</b> black forest style	40
<b>Pistachio-Chartreuse</b> Soufflé (2 persons)	60
<b>Apples</b> tart « Hôtel de Ville » (2 persons)	70

**For lunches from Tuesday to Friday, we can offer a quick menu at CHF 240 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