

LE MEILLEUR DE  
LA CHASSE



GUIDE MICHELIN

19/20

GAULT & MILLAU

LA LISTE

LES GRANDES TABLES DE SUISSE

LES GRANDES TABLES DU MONDE

RELAIS & CHATEAUX



RESTAURANT

HÔTEL DE VILLE

CRISSIER

FRANCK fg GIOVANNINI

2023

YOU HAVE THE  
 OPPORTUNITY TO TASTE  
 A 6 COURSES  
 ALL-HUNTING MENU  
 COMPOSED OF THE BEST  
 GAME OF THE MOMENT

Gourmet quenelle of young **Brocard**  
 and foie gras, balsamic from the Alps juice 80

Fillets of **Young Grey Partridge**  
 capers and aged parmesan  
 like a Cesar salad 70

**Wild pigeon** cordon bleu  
 with white piedmont truffles 100

**Pyrenean Pigeon** with mushroom  
 like a atriaux and parsley bricelet 100

**Roe Deer** ravioles flavored  
 with white Alba truffles 75



**Woodcock** caramelized "en salmis" 130

**Scottish Grouse** with peppercorns  
 and mustard seed cream 95

**Autumn Teal** glazed with red fruit 90

**Black Grouse from the Valais**  
 cooked with Petite Arvine made to order



Back of **Roe Deer** with green pepper seeds 100

Saddle of **Alpine Chamois**  
 caramelized with a wild oregano « Poivrade » 120

Fillet of **Red Deer** cooked  
 with Chasselas raisins  
 and reduction of Amigne Trois Abeilles 95

Saddle of **Hare** cooked in whole grain mustard 95

**Hare** à la Royale « Hôtel de Ville » 100

**Woodcock** or **Hare** pie  
 « Franck Giovannini » made to order

Our wild game comes from Switzerland, France, Germany,  
 Austria and the UK.