



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

N°48

HIVER

2022

A LA CARTE

Pressed of Winter Vegetables seasoned with balsamic from the Alps	60
Cold Oysters marinière refreshed with caviar Oscietra selection	120
Duck Foie gras with peers, pumpkin slightly acidulated with a fruit vinegar	85
Extravagant spinach salad and poached egg with Black Diamond from Provence	160
Cardoons from Crissier with truffles, light cream « Périgourdine » sauce	120
Hidden Egg with crunchy leeks and truffled crisps	90
Caramelized Scallops with parsley, strong reduction with Dézaley	75
Fillet of Brittany Sea Bream «dressed in green», Plan Blanchette wine and tarragon from Orny	90
Pan fried Sole in salted butter, vegetable chips and purple artichokes	95
Back of Turbot with caviar lemon, chikory from Penthéréaz with citrus zests	100
Crispy royal Scampi with Jerusalem artichokes, strong nage au Diolinoir of la Côte	110
Brittany Lobster cooked in the shell served with a corralled sauce and black truffles	130
Suckling Lamb saddle roasted in Syrah mustard, ravioles with candied shoulder	110
Fillet of Beef grilled with wild oregano, light sauce like a Béarnaise	100
Veal Sweetbreads with truffle Périgueux	95
Pigs Trotters glazed with Porto and Madeira wine « Hôtel de Ville »	95
Nantaise Duck glazed in red wine « Girardet » (2 persons)	200
Bressane Miéral Chicken truffled in a casserole (2 persons)	240
Duckling from Rouen cooked rosé, acidulated reduction with vinegar from Moulin de Sévery	100
Selection of fine Cheeses	35
Chocolate Gala Apples , unctuous ice.cream flavoured with eau-de-vie du Grand Saint-Bernard	40
Frozen dome of Sicilian Mangos and passion fruit, with coconut flambéed in Rum	40
Cunchy bricelet with Williams Peers and hazelnuts, served with a delicately saffron ice-cream	35
Caramelized Apple tart with Calvados (2 persons)	70
Mandarine-Lime soufflé (2 persons)	60