

huîtres balsamique (fg) châtaignes
bretonnes Champagne **poularde de Bresse**
 betterave **truffes** **N°40** fenouils
 noires
 Mangue sicilienne
caviar saint-jacques (fg) chocolat
 cardons pure origine
menu sole hiver carte
 foie gras de canard 2019-2020
courge Demoiselles vino santo
 ris homard bleu de casier **corail** boeuf
 de veau (fg) **canard nantais** des
 des Trois-Lacs **mandarine** Pléiades
salsifis araignée — citron **barbue**
 fruits de — de mer (fg) échalotes
 la Passion
 fromages desserts **poularde**



— RESTAURANT —
HÔTEL DE VILLE
 — CRISSIER —
 FRANCK (fg) GIOVANNINI

LA CARTE

Fine velouté of Seasonal Vegetables , cauliflower from Canton de Vaud with Vino Santo _____	60
Duck Foie Gras shinny glossed, apples and beetroot with Marsanne grapes _____	85
Frayed Spider Crab slightly seasoned with caviar and tetragonia _____	120
Spinach salad and yolk with Black Truffles and balsamic from the mountains _____	160
Gourmet Cardoons from Crissier with black diamonds, milky broth flavored with Verdelho _____	120
Yolk covered up with winter roots, light cream with vegetables from Noville _____	80
Brittany Oysters cooked with Champagne served lukewarm, young leeks with Oscietra Imperial Caviar _	120
Scallops grilled with parsley, strong reduced sauce with Dézaley wine _____	75
Back of Brill caramelized at low heat and kale cooked with « Cépage d'Or » _____	95
Atlantic Pollock fillet carefully steamed, crunchy fennels marinated with wine from Lavaux _____	85
Beautiful Sole cooked « meunière », butter from Panthéréaz perfumed with caper flowers _____	100
Medallions of Scampi cooked with corral, candied pumpkin and young spinaches à la Fine des Grisons _	110
Blue Lobster prepared on its shell, cooking juice “à la Périgourdine” _____	120
Noble piece of Beef from canton de Vaud grilled with green pepper and grey shallots _____	110
Suckling Lamb saddle from Prealps with whole-grain mustard _____	100
Crispy Sweetbread from the Trois-Lacs Region with black truffle from Provence _____	95
Pigs Trotters glazed with Porto and Madeira wine, truffled strong and reduced sauce _____	95
Duckling from Rouen cooked rosé and wild berries slightly tangied _____	100
Chicken from Bresse golden cooked in a pot, baking juice with black truffle (2 persons) _____	240
Duck from Nantes glossed with red wine « FG » style (2 persons) _____	200
Selection of fine Cheeses _____	35
Chocolate « Pure Origine » refreshing sherbet, chestnut chips and bloody orange _____	40
Sicilian Mango light Catalan cream, refreshed with clementines _____	40
Crunchy bites of Peers Williams with caramel salted butter _____	35
Fine tart of Gala Apples and Calvados ice cream (2 persons) _____	70
Mandarin orange soufflé with lime (2 persons) _____	60

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

Service and VAT 7.7% included.