



— RESTAURANT —

# HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

N°49

**PRINTEMPS**

2022

## A LA CARTE

<b>Green and white Asparagus</b> vinaigrette, powdered broken egg and spring shoots _____	80
Pressed of <b>Duck Foie Gras</b> and rhubarb chutney with Pinot from La Côte _____	85
Frayed <b>Brown Crab</b> marinated with wine from Lavaux and Oscietra caviar _____	120
<b>Blue Lobster</b> salad with corral, tarragon flavored reduction from Orny _____	95
Tasty ravioli of <b>Green Peas</b> and <b>Carrots</b> green juice seasoned with black pearls _____	95
<b>Morels</b> and <b>Asparagus from Valais</b> light cream deglazed with “Or Jaune de Satigny” _____	85
<b>Frogs</b> fricassee with grey shallot and parsley and seasonal mushrooms _____	90
Back of <b>Pollack</b> cooked like a « paella », strong Chasselas nage slightly flavored with saffron _____	95
Roasted <b>John Dory</b> with basil and crunchy zucchini (2 persons) _____	180
Medallions of <b>Monkfish</b> Melba style flavored with three lemons and basil _____	90
<b>Lobster</b> paned in shell, Coraline sauce and spring vegetables _____	110
Crispy <b>Royal Scampi</b> with peas from the garden, Folle-Blanche reduced sauce _____	120
Fillet Mignon or Rack of <b>local Veal</b> with blond and brown morel mushrooms _____	120
<b>Beef from the Pléiades</b> grilled fillet, mustard cream with fresh herbs _____	100
Saddle of <b>Lamb from the High Alps</b> browned cook with oregano, strong juice with Cornalin _____	110
Caramelized <b>Veal Sweetbread</b> served with wild morels _____	85
Young <b>Pigeon</b> golden browned with smoked paprika, melty legs with black garlic from Vaud _____	85
<b>Nantaise Duck</b> « Frédy Girardet » (2 persons) _____	200
<b>Bresse Poularde</b> with morel mushrooms, flavored with “vin Jaune from Jura” (2 persons) _____	220
Selection of fine <b>Cheese</b> _____	35
Frozen soup of <b>red Fruits</b> with Bourbon vanilla and pistachios from Sicily _____	35
Iced Millefeuille all <b>Intense Chocolate</b> _____	40
<b>Strawberry-Rhubarb</b> with meringue disc, refreshing lemon caviar sherbet and candied zest _____	40
Opaline with <b>Piedmont Hazelnuts</b> , citrus flesh with Ticino Limoncello _____	35
<b>Strawberry</b> and lime soufflé (2 persons) _____	60

**For lunches from Tuesday to Friday, we can offer a menu at CHF 215 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 bread is freshly baked each mealtime by our baker with natural dough.

Certain of our products are rare and unfortunately, not always available.

Service and VAT 7.7% included.