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— RESTAURANT —
HÔTEL DE VILLE
— CRISSIER —

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ESTIVALE 2022

A LA CARTE

	CHF
Galantine of Zucchini and Tomatoes « Cœur de Bœuf » flavored with basil and avocado	70
Mackerel vinaigrette with Chasselas from la Côte, crunchy fennel with caviar	110
Pressed of Perch from the Lemane lake slightly tomato, frozed nage with Dézaley du Chablais	90
Medallions of Lobsters from Britany salad, peas and spicy sauce	100
Crepe of French Beans from Vaud , green juice enhanced with Oscietra caviar	95
Frogs fricassee with chanterelles, parsley tempura	90
Vegetable ravioli of Chanterelles and eggplant, light cream deglazed with Petite Arvine	80
Marinière of Scallops open with Sauvignon, french bean and melting lettuce	90
Crispy fillet of Red Mullet and artichokes, tasty reduced with Chasselas sauce	95
Cod of the Breton fisheries just steamed, foam flavored with Balti curry	90
Back of Turbot from « Ile d'Oléron » , mustard seeds and caper flowers	110
Roasted Lobster in shell, coraline cream and pesto with « Eau-de-vie » from Lavaux	110
Scampi with sweet corn, coral juice flavored with Alexandre's saffron	120
Saddle of Engadine Lamb caramelized with sage and black garlic from the north of Vaud	110
Parthenaise Beef from the Pléiades grilled with peppers and fresh herbs from Orny	100
Crispy Veal Sweetbread , slightly sour mushroom broth	90
Fillet Mignon of Veal with basil and whole grain mustard	110
Bresse Poularde with chanterelles mushrooms, and rosemary (2 persons)	220
Young Chicken from Jussy cooked like coq au vin "Syrah Combes d'Enfer »	90
Selection of fine Cheeses	40
Blackberry and Blueberry iced marble roasted hazelnuts from Piedmont	35
Mara Strawberry and pistachio like a millefeuille flavored with citrus flesh	40
Frozed Raspberries , red berries marinated with eau-de-vie	40
Pure Origin Chocolate and first cherries with lemon balm	45
Lorraine's Raspberry and lime soufflé (2 persons)	60

For lunches from Tuesday to Friday, we can offer a quick menu at 215 CHF which can be finished within 2 hours.

If you suffer from food allergies please inform the Maitre 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