

CARTE N° 52



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK  GIOVANNINI

AUTOMNE 2022

A LA CARTE

Galantine of Fennel and Butternut confit, reduction flavoured with three lemons	60
Shredded of Brown Crab marinated with Sauvignon and and selected Oscietra caviar	120
Palet de Duck Foie Gras glazed with Gala apples, sour reduction with Païen valaisan	85
Marennnes Oléron Oysters glazed with Champagne and caviar	130

Eggs surprise with young spinach from Orny, White Truffle from Alba light cream	130
White truffle from Piedmont vegetable ravioli, melting leeks and shards of old Simmental	120
Bites of Porcini and Chanterelles like a "Croque-Monsieur with Amigne Trois Abeilles	80
Caramelized Scallops with pumpkin and chestnut chips, tasty reduction « Grain Noble »	75

Back of Turbot cooked slowly in Dézaley, crunchy lettuce and basil oil	110
Sea Bream from the Britany coasts with clementine flesh, endives from Penthéréaz with lime zest	90
Steamed Sea Bass with aniseed-flavoured shellfish	100
Crispy Langoustines and Prawns in coral sauce	120
Pan-fried blue Lobster in shell with grey shallots and white truffles	130

Beef from the Léman lake just grilled with mustard and green pepper	100
Whole roasted Lamb from the Hautes-Alpes , Cornalin reduction «Combe d'enfer»	110
Veal Sweetbread cooked with autumn mushrooms	90
Bresse Chicken cooked in casserole with Piedmontese White Gold (2 persons)	220
Nantes Duck « Frèdy Girardet » (2 persons)	240

Selection of fine Cheeses	40
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« Bourdaloue » of Conference Pear , opaline flavored with chartreuse	35
« Pure Origine » Chocolate and Grapes frozen duo, roasted hazelnuts and eau-de-vie emulsion	40
Frosted Saint-Honoré with Clementines and coconut shards	40
Pistachio-Chartreuse Soufflé (2 persons)	60
Apples tart « Hôtel de Ville » (2 persons)	70

For lunches from Tuesday to Friday, we can offer a quick menu at CHF 240 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 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



THE BEST OF GAME A LA CARTE 2022

Elegant cold-pressé of Deer with foie gras, tangy with balsamic from the Alps	75
Fillets of Young Grey Partridge grilled with condiments like a Cesar salad	65
Strong Pheasant hen consommé with seasonal mushroom	60
Wild Pigeon « en cordon bleu » with white truffle from Alba	95
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Woodcock caramelized “en salmis”	130
Scottish Grouse with green pepper and old-fashioned mustard	95
Pyrenean Wood Pigeon roast with mushrooms and chanterelles	90
Autumn Teal glazed with red fruit and carefully pickled	90
Black Grouse from the Valais cooked with Petite Arvine Grain Noble	made to order
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Saddle of Alpine Chamois cooked like un coq au vin	120
Back of Roe Deer with peppered mustard seeds	100
Fillet of Red Deer grilled, réduction sauce with Marsanne wine	95
Saddle of Hare « en cocotte », tasty juice poivrade	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.

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