

CARTE N° 53



— RESTAURANT —

**HÔTEL DE VILLE**

— CRISSIER —

FRANCK (fg) GIOVANNINI

HIVER 2023

## A LA CARTE

Pressed of <b>Winter Vegetables</b> seasoned with balsamic from the Alps	60
<b>Marenes Oléron Oysters</b> glazed with Champagne and Oscietra caviar	130
Pressed of <b>Foie gras</b> and candied Boskoop apples reduced sauce with ticinese Merlot and pumpkin shavings	85
Spinach salad and poached egg with <b>Black Truffles</b>	160
Caramelized <b>Scallops</b> with citrus zests, crunchy pumpkin and clementines juice	75
Cardoons from Crissier flavored with <b>Black Diamond from Provence</b>	120
Hidden <b>Egg</b> with crunchy winter leeks, light cream with truffles flambéed with old Marc	100
Back of <b>Brill</b> roasted on the bone, gourmet emulsion like a béarnaise	110
Fillet of <b>Sole</b> gratinated with mustard seeds, kale fondu and vegetable ravioli with herbs	95
Fillet of Brittany <b>Sea Bream</b> «dressed in green», Plan Blanchette wine and tarragon from Orny	100
Crispy royal <b>Scampi</b> with Jerusalem artichokes, strong nage au Diolinoir of la Côte	120
<b>Brittany Lobster</b> cooked in the shell served with a corralled sauce and black truffles	140
<b>Suckling lamb</b> browned with fresh herb mustard, bites of shoulder confit	110
<b>Beef from the Pléiades</b> grilled fillet with thyme flower and four peppers	100
<b>Veal Sweetbreads</b> with truffle Périgueux	95
<b>Pigs Trotters</b> glazed with Porto and Madeira wine « Hôtel de Ville »	95
<b>Chicken from the Léman lake</b> cooked like “un coq au vin”, melting legs with salsify and spinach	90
<b>Bressane Miéral Chicken</b> truffled in a casserole (2 persons)	240
<b>Nantaise Duck</b> glazed in red wine « Girardet » (2 persons)	200
Selection of fine <b>Cheeses</b>	40
<b>Williams Peer from Valais</b> in frozen cocktail fully pistachio	35
<b>Sicilian Blood Orange</b> frosted hull intense chocolate and tangy almonds	40
<b>Mango</b> and coconut millefeuille flavored with « Apinist Rum »	40
Caramelized <b>Apple</b> tart with Calvados (2 persons)	70
<b>Mandarine-Lime</b> soufflé (2 persons)	60

**For lunches from Tuesday to Friday, we can offer a 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 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.