

CARTE N° 52



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK  GIOVANNINI

AUTOMNE 2022



DISCOVERY MENU
FROM 340 CHF
8 SURPRISE DISHES
COMPOSED WITH THE BEST
PRODUCTS OF THE MOMENT

GASTRONOMIC MENU

CHF 410

Cold marinière of **Clams** and **purple sea Urchins**
seasoned with «cépage d'Or» and caviar



Duck Foie Gras powdered with Grive de Féchy
Williams pear chutney with vinegar from Moulin de Sévery

Caramelized **Scallops** with pumpkin and chestnut chips
tasty reduction « Grain Noble »

Egg surprise with young spinach from Orny
White Truffle from Alba light cream

Back of **Turbot** cooked slowly in Dézaley
crunchy lettuce and basil oil

Medallions of **blue Lobster** marinated with Balti curry
claws with herbs and roasted salsify with coral

Alpine Chamois cooked with « poivrade » sauce
Or

Hare à la Royale « Hôtel de Ville »



Selection of fine **Cheeses**



Crunchy **Clementine** with citrus zest
refreshing sorbet and tarragon

Fuseau of roasted **Gala Apples** with chocolate
Rum and candied grapes ice cream

Candies