

AUTOMN 2023



RESTAURANT

HÔTEL DE VILLE

CRISSIER

FRANCK (fg) GIOVANNINI

N°57



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

GASTRONOMIC MENU

CHF 410

Glazed marinière of **Clams** and **Razor shells**
seasoned with mountain lovage and Osciète caviar



Gourmet tart of **Duck foie gras**
autumn root pickles with glacier balsamic

Caramelized **Scallops** with Dézaley Grand Cru
inflorescences marinated in parsley oil

Egg surprise with **White Truffle from Alba**
young spinach and slivers of Valais cured meat

Sole fillet delicately steamed with Chasselas grapes
light reduction and tangy chutney

Langoustine ravioli with smoked butternut
carcass jus with paprika and sucrine lettuce

Selection of the best of **Wild Game**



Selection of fine **Cheeses**



Gourmet palet of chocolate **Clementines**
black forest style

Fine « dentelle » of candied **Gala apples**
Calvados and caramel frosted cream

Candies

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 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