

huîtres balsamique (fg) châtaignes
bretonnes Champagne **poularde de Bresse**

betterave **truffes**
noires **N°40** fenouils

Mangue sicilienne

caviar saint-jacques (fg) chocolat
cardons pure origine

menu sole **hiver** carte
foie gras de canard 2019-2020

courge Demoiselles vino santo

ris homard bleu de casier **corail** bœuf
de veau (fg) **canard nantais** des

des Trois-Lacs **mandarine** Pléiades

salsifis araignée — citron **barbue**
fruits de la Passion — de mer (fg) échalotes

fromages desserts **poularde**



— RESTAURANT —
HÔTEL DE VILLE
— CRISSIER —

FRANCK (fg) GIOVANNINI

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la Passion
fromages desserts poularde

DISCOVERY MENU

FROM 315 CHF

8 SURPRISE DISHES

COMPOSED WITH THE BEST
PRODUCTS OF THE MOMENT

GASTRONOMIC MENU

CHF 390

Cold **Clams** à la nage
with white wine from Lavaux
lemon pearls seasoned with caviar Oscietra



Elegant pearls of **Foie Gras** powdered
with bloody orange
fruits chutney tangied
with Grains Nobles grapes

Scallops golden cooked and cauliflower
strong reduced sauce
with Dézaley wine and parsley

Cardoons from Crissier with black truffle
milky broth flavored with Verdelho

Brill from Brittany fisheries
caramelized at low heat
tasty cone cooked with “Cépage d’Or”

Medallions of **Scampi** cooked with corral
candied pumpkin and young spinaches
à la Fine des Grisons

Fillet of **Suckling Lamb** grilled
with whole-grain mustard
shoulder cooked to brown with pepper
and winter vegetables



Selection of fine **Cheeses**



Frozen **Coconut** cream twisted with citrus zests
almond chips with Rhum of the mountains

Sicilian Mango light Catalan cream
refreshed with clementines

Candies