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**N**<sup>fg</sup>  
FRANCK  
GIOVANNINI

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— RESTAURANT —  
**HÔTEL DE VILLE**  
— CRISSIER —

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**ESTIVALE** 2022

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**DISCOVERY MENU FROM 315 CHF**  
8 SURPRISE DISHES  
COMPOSED WITH THE BEST  
PRODUCTS OF THE MOMENT

**ESTIVALE 2022**

# GASTROMINIC MENU

CHF 390

Pressed of **Perch from the Lemman lake** slightly tomato  
crunchy zucchini with Dézaley du Chablais



Tasty bricelet of **Green peas from the garden**  
seasoned with dry meat from the Alps

Crepe of **French Beans from Vaud**  
green juice enhanced with Oscietra caviar

Palet of **Chanterelles** and young leeks  
shards of Tête de Moine cheese and thyme flowers

Crispy fillet of **Red Mullet** and purple artichokes  
tasty reduced with Chasselas sauce

Medallions of **blue Lobster** stewed  
and corral tuile basil foam

Saddle of **Lamb** caramelized with bacon  
candied eggplant flavored with black garlic  
from northern Vaud



Selection of fine **Cheese**



**Cléry Strawberry** and lemon pearl cocktail  
like « milk shake »

Frosted **Raspberries** casket  
red berries marinated with eau-de-vie

**Candies**