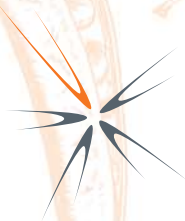




— N° 32 —
ESTIVALE

2018



B.VIOLIER

RESTAURANT
DE L'HÔTEL DE VILLE
CRISSIER • SUISSE

LA CARTE OF FRANCK GIOVANNINI

	CHF
Glossy bites of Cherry Tomato from Vaud , scarlet juice and crispy tapioca chip _____	60
Crab from Brittany flavored with caviar, creamy velouté with champagne and crunchy fennel _____	95
Langoustine , local vegetables vinaigrette acidulated with vino santo _____	120
Celery root tube garnished with Chanterelles , creamy sauce deglazed with petite arvine wine from the Valais _____	80
Crispy Frog legs seasoned with garlic and parsley, green beans creamy sauce _____	90
Vegetable ravioli powdered with romanesco and broccoli from Noville, light cauliflower creamy sauce _____	70
Fillet of Red mullet stoved « melba », young artichoke with fine herbs and chasselas wine sauce with basilic _____	80
Seabass caramelized, seasoned with finger lime, light creamy sauce flavored with parsley and dézaley wine _____	90
Turbot from the Atlantic coasts cooked on the bone, virgin oil with « picholines » and lemon sauce _____	100
Lobster from Britany heated on his back, vegetables tempura flavored with coral _____	110
Noble piece of Beef from « les Pléiades » grilled with green pepper, golden potatoes with oregano _____	95
Saddle of Lamb from the « Hautes-Alpes » roasted on bone, pommes dauphines with old mustard _____	110
Sweetbread caramelized with butter from Penthérez, wild juice with seasonal mushroom _____	85
Duck from Nantes with Chambertin sauce (2 persons) _____	200
Duckling from Rouens Area glossy with merlot wine and raspberry vinegar of « Moulin de Sévery » _____	100
Elegant Poultry from Jussy golden baked with chanterelles, melty chicken legs green beans from la Côte _____	95
Selection of fine Cheeses _____	35
Raspberry puck flavored with pepper mint, meringue zest with citrus fruits _____	35
Frozen soup of seasonal Berries with bee balm _____	30
Melty heart Cherry poached with eau-de-vie, sour cherry sorbet with crispy pistachios _____	35
Frosted Chocolate « Religieuse » perfumed with a light hazelnuts cream and yuzu sorbet _____	40
Raspberry and lime Soufflé (2 persons) _____	70

For lunches from Tuesday to Friday, we can offer a quick menu at 195 CHF 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