



N° 33

ÉTÉ

2018


B.VIOLIER
RESTAURANT
DE L'HÔTEL DE VILLE
CRISSIER · SUISSE

CARTE OF FRANCK GIOVANNINI

CHF

Elegant cylinders of Cherry Tomatoes from northern Vaud refreshed with basil and wine from Lavaux _____	60
Crab from Brittany flavored with caviar, creamy velouté and crunchy fennel _____	95
Dublin Bay Prawn cooked with local vegetables vinaigrette enhanced with vino santo _____	120
Hidden egg yolk with Porcini and Chanterelles mushrooms , wild juice deglazed with petite arvine wine _____	80
Crispy Frog legs and parchment beans, emulsion with vegetables from the garden _____	90
Light foam of Bouchot Mussels opened with chasselas wine, tempura flavored with saffron from Jorat _____	70
Crispy fillets of Red Mullet flavored with caper flower, subtle fish fumet with citrus and « verjus » from Féchy _____	80
Gilt-head Bream caramelized with zucchini, creamy broth flavored with lemon pearls _____	90
Turbot from the Atlantic coasts cooked on the bone, French virgin sauce with « picholines » olives and seasonings _____	100
Steamed medallions of Blue Lobster from Brittany , tempura of summer vegetables with coral _____	110
Beef from les Pléiades grilled with green pepper, melting potatoes with oregano and sweet pepper _____	95
Saddle of Lamb from the Hautes-Alpes roasted on the bone, potatoes with whole-grain mustard _____	110
Sweetbread basted with butter from Penthérez, reduced sauce with seasonal mushrooms _____	85
Duck from Nantes with Chambertin sauce (2 persons) _____	200
Duckling from Rouens sprinkled with merlot wine and raspberry vinegar from Sévery _____	100
Golden baked Poultry from Bresse with porcini and chanterelle mushrooms and sweet wine sauce (2 persons) _____	220
Selection of fine Cheeses _____	35
Crunchy chocolate shell with Luizet Apricots flavored with bee balm _____	35
Frozen Peach soup with lime and grilled almond _____	30
Frozen Religieuse with Raspberry from Vaud with chocolate perfumed with bourbon vanilla _____	42
Crispy pillow of Seasonal Red Fruits , smooth cream with pistachio slivers _____	40
Apricot 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