



RESTAURANT
HÔTEL DE VILLE
CRISSIER
FRANCK (fg) GIOVANNINI

ESTIVALE 2019
— N° 37 —

A LA CARTE

CHF

Bright velouté of Rose de Berne Tomato , seasoned with basil and crunchy vegetables _____	60
Vinaigrette of Blue Fish marinated with Chasselas, mousse of peas and fava _____	75
Lobster medallions cooked escabèche style, young spinach with vinegar from Sévery _____	110
Bites of Carbs topped with caviar, sour marinière with wine from la Côte _____	100
Tasty bubble of Chanterelle and Aubergine , light cream with Petite Arvine from Valais _____	80
Sautéed Frog legs with the first chanterelles, green beans from Vinzel and crunchy tempura _____	95
Elegant cylinder of Parchemin Green Beans from Vaud , yolk powder and caviar from Martigues _____	70
Fillet of crispy Red Mullet with basil, strong and tasty sauce with pesto and tomato _____	90
Back of Pollock simply cooked, bouillon slightly flavored with saffron and parsley _____	85
Sole of the Atlantic coasts cooked « meunière way » with citrus fruits and caper flower _____	110
Lobster from Brittany steamed on its shell, strong fish fumet perfumed with Folle Blanche and tarragon _____	110
Crispy Langoustines with peas of the garden, corn chips and coral sauce _____	120
Piece of Local Beef , grilled with wild pepper and aubergine caviar _____	100
Saddle of Lamb from the Hautes-Alpes with Syrah mustard, fine tart of artichoke with oregano _____	110
Sweetbread browned to gold with shallot, melty potatoes with summer mushroom _____	85
Young Chicken from Jussy , bites of crispy legs _____	95
Duck from Nantes cooked rosé with Cornalin (2 persons) _____	200
Duckling from Rouens glossed with red fruits and tangy with vinegar from Severy _____	100
Poularde from Bresse with chanterelles, potatoes and caramelized onions (2 persons) _____	220
Selection of fine Cheese _____	35
Crunchy « Opaline » of iced Bigarreau Cherry and shiny sour cherry-pistachio coulis _____	40
Drops of chocolate Pure Origin and Swiss Raspberry with melissa _____	45
Cold soup of Strawberry and Wild Berry , smooth cream and coconut powder _____	35
Mille-feuilles with frosted heart flavored with Lemon Malaga and roasted almonds _____	45
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 baker with natural dough freshly bakes our bread each mealtime
Certain of our products are rare and unfortunately, not always available

Service and VAT 7.7% included