



— RESTAURANT —

# HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

N°46

ÉTÉ

2021

## A LA CARTE

CHF

Elegant pressed <b>Tomatoes from the North of Vaud</b> , zucchini and avocado with Alpine balsamic	60
Galantine of <b>Perches</b> from Léman lake with caviar, light cream with Chasselas and melty leeks	95
Fillets of <b>blue Mackerel</b> marinated with caper flower, lemon and parsley toasts	90
<b>Britany Lobster</b> vinaigrette with Marc du Lavaux, spicy coral mousseline	100
Thin tarts of <b>Green Beans from Vinzel</b> , tasty juice with Oscietra Imperial caviar	95
Crispy <b>Frog</b> legs with shallots, cream of girolles and parsley	90
<b>Porcini</b> fondant and spinach sprouts, candied eggplants and celery shards	80
<b>Bouchot Mussels</b> opened with Dézaley wine, artichokes and crunchy young vegetables	75
<b>Pollock</b> fillet grilled on its skin, green beans from the Canton	95
Crispy <b>Red mullet</b> , gourmet reduction with three carrots and lime	90
Caramelized <b>Turbot</b> backbone, delicate nage with basil and citrus fruits	100
<b>Lobster</b> cook on its shell with coral, cooking juices with Colombar	110
Elegant crispy <b>Scampi</b> with candied tomatoes, smooth avocado and basil	120
Saddle of <b>Lamb</b> rubbed with old fashioned mustard, eggplant chips flavored with curry Balti	110
Tenderloin of <b>Beef from the Prealps</b> grilled barbecue style, sweet-corn and smoked paprika potatoes	100
Caramelized <b>Calf Sweetbread</b> , slightly acidic mushroom fumet	85
Young <b>Squab</b> glazed with red fruits, tempura of melting legs	80
<b>Nantes Duck</b> with red wine Girardet style (2 persons)	200
<b>Bresse Chicken</b> cooked in casserole with porcini and chanterelles and thyme flowers (2 persons)	220
Fresh and ripened <b>Cheeses</b>	35
<b>Peach</b> and pistachio ice cream soup with lemon balm	35
Frosted Paris-Brest with <b>Blueberries</b> and salted butter caramel (2 persons)	70
<b>Red Fruit</b> and almond powdered bites, lemon balm meringue tuiles and citrus zest	40
Mille-Feuille of <b>Apricots from Valais</b> , creamy ice cream flavored with verbena	40
<b>Apricots</b> and lime soufflé (2 persons)	60

**For lunches from Tuesday to Friday, we can offer a quick menu at 215 CHF which can be finished within 2 hours.**

If you suffer from food allergies please inform the Maitre d'Hôtel when ordering,  
and we will do our best to accommodate you.

Our baker freshly bakes our bread each mealtime with natural dough  
Certain of our products are rare and unfortunately, not always available.

Service and VAT 7.7% included