



— RESTAURANT —

# HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

N°47

**AUTOMNE**

2021

## A LA CARTE

Delicate press of young <b>Leeks</b> and <b>Parsnips</b> seasoned with Alpine balsamic _____	60
Shredded of <b>Brown Crab</b> refreshed with aniseed and selected Oscietra caviar _____	120
Elegant scarlet glossy <b>Foie Gras</b> spheres, pears from Valais and quinces cooked like mulled wine _____	85
Refreshing nage of <b>Clams</b> and <b>Razorshells</b> with Dézaley, crunchy Jerusalem artichoke and caviar _____	110
Egg surprise with <b>Piedmontese White Gold</b> , spinach sprouts and celery _____	130
Delicate bites of <b>Vaudois Salsify</b> and spinach, light cream with Alba white truffles _____	120
Autumn <b>Porcini</b> and <b>Chanterelles</b> , candied eggplant and spicy spinach oil _____	85
Golden <b>Scallops</b> with orange zest and caramelized autumn vegetables _____	75
Medallions of <b>Monkfish</b> melba style with caper flower with a tangy lemon and Italian giant reduction _____	95
Back of <b>Brill from the Brittany shores</b> paned, flavored nage with Grain Noble _____	100
<b>Sole from small boats</b> cooked meunière style, gourmet juice with Balti curry _____	110
Low heat steamed <b>Scampi</b> , melting kale and « Marc du Lavaux » strong juice _____	120
<b>Blue Lobster</b> cooked on its shell with corral and white truffle _____	130
Grilled filet of <b>Beef from Pléiades</b> with shallots and green pepper _____	100
Saddle of <b>Lamb from High-Alps</b> with fresh herbs from Orny mustard _____	120
Crunchy <b>Calf Sweetbreads</b> with porcini mushrooms and chanterelles _____	90
Oven-roasted <b>Bresse Chicken</b> with Piedmontese White Gold _____	220
<b>Nantes Duck</b> with red wine « Girardet » (2 persons) _____	200
Fresh and ripened <b>Cheeses</b> _____	35
Powdered puck of <b>Gala Apple</b> and <b>Clementine</b> , refreshing sherbet with candied zest _____	35
Thin tartlet of <b>Valais Williams Pears</b> , coconut ice cream and pistachio oil _____	40
Frosted bites of <b>Chocolate pure origin</b> and tangy citrus _____	40
<b>Pistachio-Chartreuse</b> Soufflé (2 persons) _____	60
<b>Apples</b> tart « Hôtel de Ville » (2 persons) _____	70

**For lunches from Tuesday to Friday, we can offer a menu at CHF 215 that 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.

## THE BEST OF GAME A LA CARTE 2021

Elegant cold-pressé of <b>Deer</b> with foie gras, tangy young leeks from the Canton	75
Fillets of <b>Young Grey Partridge</b> powdered, apple chutney slightly flavored with saffron	65
<b>Pheasant</b> Porcini mushroom and chanterelles consommé, toast of confit legs	60
<b>Woodcock</b> caramelized “en salmis”	130
<b>Scottish Grouse</b> glossed with fresh herbs old-fashioned mustard	95
<b>Autumn Teal</b> laquered with Grive de Féchy, wild berries with fruits vinegar	80
<b>Pyrenean Wood Pigeon</b> pan-fried with grey shallot and Alba white truffle	90
<b>Black Grouse from the Valais</b> cooked with Petite Arvine Grain Noble	made to order
Saddle of <b>Alpine Chamois</b> roasted with oregano, strong reduced sauce « poivrade »	110
<b>Mouflon from Valais</b> served on the bone with four peppers sauce, Agria dauphine and pumpkin	120
Saddle of <b>Roe Deer</b> oven-baked, juice flambéed with Verdelho	100
Fillet of <b>Red Deer</b> simply grilled like « un coq au vin »	95
Saddle of <b>Hare</b> « en cocotte », sweet Marsanne grappes light cream	95
<b>Hare</b> à la Royale « Hôtel de Ville » style	100
<b>Woodcock</b> or <b>Hare</b> pie perfumed with Folle Blanche wine	made to order

YOU WILL HAVE THE POSSIBILITY  
TO ORDER  
AN EXCLUSIF GAME MENU  
COMPOSED WITH THE BEST PRODUCTS  
OF THE MOMENT