

veau caneton rouennais
 petite Arvine
 des **menu 2020** **été** ^(fg) boeuf
 Trois-Lacs cardinal des mers **figues** du
canard nantais haricots verts abricots canton
bolets féra du Léman rougets
chips écarlates  merlu de petit bateau **de Roche**
 moules - **agneau** **orangers**
 de Bouchot **chips d'Agria** **du Valais**
^(fg) mozzarella de Cuarnens
friandises **N°43** **carte**
 chanterelles **fromages**
 homard ^(fg) breton
 tempura ^(fg) perches poisson Bleu
cerises du Léman **poularde de Bresse**
 langoustines **grenouilles**  tomates



— RESTAURANT —
HÔTEL DE VILLE
 — CRISSIER —
 FRANCK ^(fg) GIOVANNINI

A LA CARTE

CHF

Marble of Rose de Berne Tomatoes , seasoned with Royal Herb and Cuarnens mozzarella _____	60
Cold marinère of Féra from the Léman moisten with Chasselas, caviar pearls and crunchy fennel _____	100
Blue Fish vinaigrette with garden green peas, light lemon flavored foam _____	90
Medallions of Lobster marinated in coral, spicy guacamole and tangy shoots _____	110
Elegant Porcini and eggplant ravioles seasoned with Gruyère ham and Marechal shavings _____	80
Frog fricassee with Italian Giant, gourmet juice with Petite Arvine and chanterelles _____	95
Bouchot Mussels opened with wine from La Côte, tempura and carrots with Jorat saffron _____	70
Parchemin « Biscotte » Beans cooked with Oscietra caviar, crispy tiles and vegetal velouté _____	90
Pan-fried "Melba" Red Mullet with a vigorous Dézaley wine sauce and Noville spinach _____	95
Back of small boats Hake fish steamed, tomato broth flavored and artichokes Barigoule _____	90
Elegant caramelized Sole with citrus fruit flesh, delicate juice with caper flower and pepper berries _____	100
Leman Lake Perch fillets, Franck style _____	80
Lobster from Brittany slightly steamed on its shell, flambéed reduction with Pure Malt from Féchy _____	110
Beautiful Scampi roasted with basil, cauliflower shavings and coraline sauce with pesto _____	120
Saddle of High Alps Lamb rubbed with "Crimean Black" mustard and thyme swirls _____	110
Medallions of Beef from Vaud grilled barbecue style, melting frayed and smoked Agria chips _____	100
Crispy Three-Lakes Veal sweetbread cooked with porcini and chanterelles mushrooms _____	85
Duckling from Rouen glossed with Cornalin wine, carefully tarted figs chutney _____	100
Duck from Nantes « Frédy Girardet » (2 persons) _____	200
Chicken from Bresse golden-roasted in cocotte, deglazed summer mushrooms with Grains Nobles wine (2 persons) _____	220
Selection of fine Cheeses _____	35
Cherries and pistachios « Catalane » as a clafoutis, intense sorbet flavoured with Kirsch _____	40
Refreshing dust shell of Apricots from the Valais with lime and Abricotine liquor from Saxon _____	35
White and Yellow Peaches frozen soup, verbena crumble chunks _____	35
Caramelized Fig Tart with Calvados ice cream (2 persons) _____	80
Apricot and lime Soufflé (2 persons) _____	70

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