

menu
2020

endives
poularde
de Bresse

veau

Saint-Jacques

sole de

petits bateaux

chasse

tourteau de casier

perdreaux

celtanes

chocolat pure origine

chamois Alpin

tétras lyre valaisan

or blanc du Piémont (fg) *lagopède d'Ecosse*

automne

chanterelles *chevreuil*

poule faisane **brocard**

truffes blanches (fg) *poires Williams* **au**

sarcelle **foie gras**

baies rouges *bécasse des bois*

N°44 **carte**

palombe

gris

lièvre brun **bolets**

saint-pierre **mouflon**

courge **du Valais**



— RESTAURANT —
HÔTEL DE VILLE
— CRISSIER —

FRANCK (fg) GIOVANNINI

A LA CARTE

Leek vinaigrette and Celtiane potatoes from the canton carefully seasoned with Alpine balsamic _____	60
Ice-cold Brown Crab with Penthéréaz endive and lemon pearls with Impérial Ossetra caviar _____	120
Bubble of Duck Foie Gras glossed with Marsanne grapes, three apples crunchy bricelet _____	85
Foam of Hulls and Knives refreshed with anise and young fennels marinated in Chasselas _____	95
Egg surprise with Piedmontese White Gold , spinach sprouts and crispy celery _____	130
Gourmet leek spindles, autumn roots with White Truffles and Alpine Gruyere cheese _____	120
Vegetable ravioli of Porcini and Chanterelles deglazed with Pinot Gris wine _____	80
Caramelised Scallops with orange zest, local salsify deglazed in Dézaley _____	75
Fillet of Saint Pierre gratinated with Lavaux grapes, marinade with Noble Grain and lemon balm _____	100
Brill cooked au naturel, anise shells with Sauvignon from the shores of Lemane lake _____	95
Sole of small boats cooked “meunière”, tangy kale with lime _____	110
Beautiful pan-fried Demoiselles coralline, caramelized squash and parsley _____	120
Breton Lobster on its shell, strong reduction with Galotta _____	110
Grilled filet of Beef from Romandie with four peppers and wild oregano _____	100
Saddle of Lamb from Sisteron rubbed with old mustard and crispy chips _____	120
Crunchy Calf Sweetbreads , light cream with porcini mushrooms and chanterelles _____	90
Oven-roasted Bresse Chicken , whirlpools with white Alba truffles (for two) _____	220
Nantes Duck with red wine « Frédy Girardet » (for two) _____	200
Fresh and ripened Cheeses _____	35
Iced cocktail with Pure Origin Chocolate and tangy with zesty clementines _____	40
Pistachio crêpe with candied Williams Pears , brandy-frosted sorbet _____	40
Refreshing Raspberry Grape soup flavored with Cornalin wine _____	35
Pistachio-Chartreuse soufflé (for two) _____	60
Apple tart « Hôtel de Ville » (for two) _____	70

GAME A LA CARTE

Elegant cold-pressed of Deer with foie gras, pumpkins and chanterelles with balsamico of glaciers	75
Young Grey Partridge supreme glossed with Petite Arvine tangy Chasselas grapes	65
Female Common Pheasant mushrooms consommé, melba with celery chips	60
Woodcock roasted « en Salmis », baguette gourmet flambéed with Armagnac	130
Scottish Grouse glossed with Grive de Féchy, wild berries with pulpy vinegar of the Mill	95
Pyrenean Wood Pigeon caramelized with spring onions, porcini and chanterelles with « Vin Jaune »	80
Autumn Teal cooked and orange flavored, spice up fruits chutney de fruits and crunchy chips	80
Black Grouse from the Valais sublimated with Grain Noble	(made to order)
Saddle of Roe Deer roasted with oregano, green pepper light cream and kale	100
Mouflon from canton du Valais cooked on the bone, « poivrade » strong juice and crispy dauphines	120
Saddle of Alpine Chamois cooked rosé, reduce sauce as a « coq au vin » the old-fashioned way	110
Fillet of Red Deer grilled with berries, scarlet sauce flavored with vinegar from Sévery	95
Saddle of Hare golden at low heat, Marsanne grapes and lime emulsion	95
Hare à la Royale « Hôtel de Ville » style	100
Woodcock or Hare pie perfumed with Folle Blanche wine	(made to order)

bécasse sarcelle
chamois Alpin
baies
truffes blanches
courge
tétraras
lyre valaisan
poires Williams

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

champignons
Pyrénées
mouflon du Valais
homard breton
poule faisane
chocolat
palombe
des
cerf
élaphe