

N°67



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

AUTUMN 2025

A LA CARTE

CHF

Galantine of Leeks and Potatoes with a tangy balsamic vinegar from the Alps	80
Glazed marinière of Cockles and Razor clams with Dézaley, crunchy cauliflower with Osciètre caviar	130
Duck foie gras glazed with « grain noble », candied Williams pear and pistachios with fleur de sel	90
Oysters refreshed with Champagne with black pearls	130

Egg surprise with White Truffles , spinach shoots and Grisons meat	130
Gourmet crêpes with White Truffles from Alba , crunchy parsnips and shavings of Maréchal	120
Palets of Porcini and Chanterelles , celery and farmhouse lard with a hint of forest floor	90
Caramelized Scallops with clementines, endives from Penthéréaz with citrus zest	80

Grilled Brill fillet with kale from Noville, gourmet sabayon with old-fashioned mustard seeds	100
Pollack cooked au naturel, light sea urchin cream and young fennel with aniseed	95
Pan-fried Sole « meunière » with white wine reduction and fresh herbs	110
Medallions of Langoustines steamed over low heat, parsnips marinated in parsley oil	120
Roasted Blue Lobster served in the shell with shallots and white truffles from Alba	140

Piece of Beef from the Pléiades grilled with green pepper, vegetables with Sévery seed	110
Saddle of Lamb of the High Alps rubbed with smoked paprika, BBQ style	120
Veal Sweetbreads cooked in salted butter, light cream with autumn mushrooms	90
Bresse Chicken cooked in a stew with white truffles (2 persons)	240
Nantais Duck in red wine « Frédy Girardet » (2 persons)	220

Selection of fine Cheeses	40
----------------------------------	----

Fondant of Pears from Crissier flavoured with vanilla, crunchy pistachios with Gin from the Valley	45
Frozen Apple palet from Blondel orchards with citrus fruits and coconut	40
Intense Dark Chocolate sorbet with tangy clementines and caramelized almonds	45
Flambéed crepes « Jérôme » with Corsican citrus fruits	45
Pistachio-Chartreuse soufflé (2 persons)	60
Apples Gala tart and Calvados (2 persons)	70

For lunches from Tuesday to Friday, we can offer a menu at CHF 260 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 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 8.1% included.