

2025



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —



LES
GRANDES
TABLES
DE SUISSE



FRANCK (fg) GIOVANNINI

LE MEILLEUR DE LA CHASSE

GAME MENU

6 COURSES CHF 440.-

Terrine of young **Roe Deer** with foie gras
candied onions and pickled beetroot chips
90.-

Tangy **Wood Pigeon** vitello with parsley
éclats de chou-fleur et fleur de câpres
80.-



Grilled **Red Deer** medallions with noble grain
Penthéréaz endives and clementine zest
95.-

Gourmet **Wild Boar** puff pastry
with white Alba truffles and baby spinach leaves
110.-

Crepe with **Grey Partridge** and kale
sabayon flavored with ancient mustard seeds
90.-

Hare à la Royale « Hôtel de Ville »
100.-

Filet de **Lagopède d'Écosse**
cooked like coq au vin with Pinot de La Côte
100.-

Woodcock with autumn mushrooms
salmis of thigh and celery stalk
130.-

Alpine Chamois larded "Poivrade" style
roasted squash and salsify ravioli
120.-



Selection of fine **Cheeses**



Frosted duo of roasted **Piedmont Hazelnuts**
and lemon flesh

Crissier Pear fondant flavored with vanilla
crunchy pistachios with Gin de la Vallée

Candies

Our wild game comes from Switzerland, France,
Germany, Austria and the UK.

Service et TVA 8,1% inclus.

SEASONAL SELECTION

Wild pigeon cordon bleu
with white piedmont truffles
110

Back of **Roe Deer** with green pepper
110

Wild duck glazed with red fruits
90

Saddle of **Brown hare** pan-fried
95

Black Grouse from the Valais
made to order

Woodcock or **Hare** pie « Franck Giovannini »
made to order