

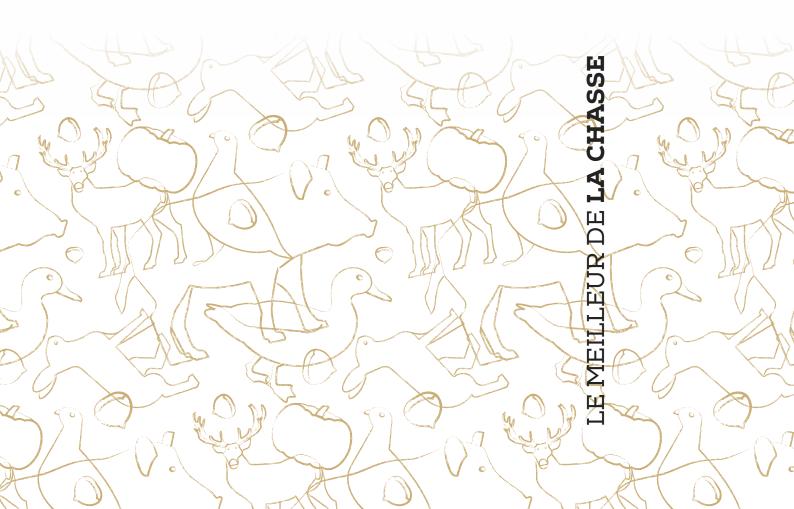








FRANCK (fg) GIOVANNINI



GAME MENU6 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.-

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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

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.-

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Selection of fine Cheeses

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Frosted duo of roasted **Piedmont HazeInuts** 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