

N°67



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

AUTUMN 2025

DISCOVERY MENU
FROM 360 CHF
8 SURPRISE DISHES
COMPOSED WITH THE BEST
PRODUCTS OF THE MOMENT

GASTRONOMIC MENU

AT CHF 410

Glazed marinière of **Cockles** and **Razor clams** with Dézaley
crunchy cauliflower with Osciètre caviar



Palet of **Foie gras** powdered with Pinot Noir from the Côte
confit onions and slivers of smoked duck breast from Grandson

Caramelized **Scallops** with clementines
tangy endives from Penthéréaz with citrus zest

Egg surprise with **White Truffles**
spinach shoots and Grisons meat

Grilled **Brill** fillet with kale from Noville
gourmet sabayon with old-fashioned mustard seeds

Medallions of **Langoustines** steamed over low heat
parsnips marinated in parsley oil

Selection of the best **Game** of the moment



Selection of fine **Cheeses**



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

Fondant of **Pears from Crissier** flavoured with vanilla
crunchy pistachios with Gin from the Valley

Candies

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.