

N°65



— RESTAURANT —

**HÔTEL DE VILLE**

— CRISSIER —

FRANCK (fg) GIOVANNINI

ESTIVALE 2025

## A LA CARTE

CHF

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Cubes of <b>Rose de Berne Tomato</b> flavoured with basil, slivers of Vaumarcus Pata Negra with pesto	90
<b>Scallop</b> marinière deglazed with Dézaley wine, garden peas spiced with citrus zest	100
« Vitello » of <b>Féra from Lake Léman</b> with caper flower, tangy lettuce with balsamic from the Alps	95
<b>Spider crab</b> cooked with Champagne and Oscietra caviar	130

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<b>Chanterelles</b> and melting spinach shoots, duck breast chips with parsley oil	90
<b>Frogs</b> fricassée with chanterelles, Petite Arvine Grain Noble reduction	110
<b>Green beans from Vinzel</b> with Oscietre caviar, vegetable juice with smoked sturgeon	120

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Fillet of <b>Red mullet</b> « Melba » with purple artichokes, delicate Chasselas broth	95
Bites of <b>Mackerel</b> with basil, light cream with pesto and Bremblens vegetables	95
<b>Sole</b> meunière, white wine sauce with lemon and parsley	110
Poached <b>Langoustine</b> with crisp peas, caramelized cauliflower with coral	120
Roasted whole <b>breton Lobster</b> in shell, Balti curry-flavoured «Biscotte» beans	130

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Grilled <b>local Beef</b> with old-fashioned mustard, gourmet sabayon with pepper and candied eggplant	110
Saddle of <b>Lamb</b> larded with wild oregano, Picholine olive mousseline with fresh Orny herbs	120
Crispy <b>Calf Sweetbreads</b> with grey shallot and sour chanterelle cream	90
Young <b>Jussy Chicken</b> « BBQ », ravioli of melting shredded thighs	95
<b>Nantaise Duck</b> glazed in red wine « Girardet » (2 persons)	220
<b>Bresse Poularde</b> with chanterelles and thyme flower (2 persons)	240

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Selection of fine <b>Cheeses</b>	40
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<b>Cherry from Crissier</b> «Clafoutis » style with pistachios, lemon balm-infused sorbet	45
«Mara» <b>Strawberry</b> with balsamic from the Bernese Alps and roasted hazelnuts	40
Intense chocolate mille-feuille with <b>Red fruits from Gollion</b>	50
Crepes flambéed with dark chocolate and <b>Cléry Strawberry</b> « Jérôme » style	45
<b>Raspberry</b> and lime soufflé (2 persons)	60

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**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 Maître 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.