

N°70



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

ESTIVALE 2026

A LA CARTE

| | CHF |
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| Tomato from the north of Vaud and country ham with herbs, grilled bacon in seed oil | 90 |
| Rillette of Perch from Geneva Lake marinated in basil, shards of cauliflower with pesto | 95 |
| Fillets of Mackerel marinated in Dézaley, purple artichokes and Rose de Berne tomato juice | 90 |
| Green Peas and Lake Fish with Caviar | 130 |
| Frogs fricassee with chanterelles and parsley, crispy tuile and candied eggplant | 110 |
| Crepes of Chanterelles with duck breast, mushroom sabayon and tender zucchini | 90 |
| Bites of Green beans from Vinzel seasoned with Oscietra caviar and smoked féra | 120 |
| Brown Crab lightly aniseed, crisp fennel with Chasselas de Lavaux | 95 |
| Glazed Red mullet with paprika, zucchini ravioli and anchovy cream | 100 |
| Medallions of Monkfish with basil, « Biscotte » beans seasoned with pesto | 95 |
| Sole meunière, white wine sauce with lemon and parsley | 110 |
| Carabineros steamed with Imperial caviar, leek and cauliflower fricassee with Féchy Single Malt | 120 |
| Roasted whole Breton Lobster in shell, served with seasonal vegetables in a Balti curry | 130 |
| Grilled Beef from Les Pléiades , « Café de Paris » style, served with eggplant and parsley dauphines | 110 |
| Lamb with peas, pojarski gourmet with old mustard seeds | 120 |
| Crispy Calf Sweetbreads with grey shallot and sour chanterelle cream | 95 |
| Veal fillet from the Three Lakes region with pepper and fresh herbs | 100 |
| Young Chicken from Jussy with chanterelle mushrooms and thyme blossoms | 95 |
| Nantaise Duck glazed in red wine « Girardet » (2 persons) | 230 |
| Selection of fine Cheeses | 45 |
| Black Forest Cake with « Blondel » Cherries , morello cherries with Pure Origine chocolate | 45 |
| Iced Red berries and tangy almond slivers with citrus pearls | 40 |
| Like a frozen Lemon meringue tart and Limoncello sorbet | 45 |
| Crepes flambéed with Cléry strawberries and caramelized pistachios « Jérôme » style | 50 |
| Raspberry and lime soufflé (2 persons) | 60 |

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.