

N°69



— RESTAURANT —

# HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

PRINTEMPS 2026

## A LA CARTE

CHF

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<b>Asparagus</b> vinaigrette with egg powder and shavings of Gruyère	90
<b>Duck Foie Gras</b> flavored with saffron from the canton, tangy rhubarb chutney with Sévery vinegar	95
Cold marinère of <b>Féra du Léman</b> marinated in La Côte wine, crunchy fennel flavored with lemon balm	90
<b>Brown crab</b> cooked with Champagne and Oscietra caviar	130

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Tart of <b>Morel mushroom</b> and leeks marinated in wine from Satigny, tempura and spinach shoots	95
Gourmet cone of « <b>Peas and Carrot</b> », juice and Imperial Oscietra caviar	110
Crispy <b>Green Asparagus</b> , gourmet waffle and shards of crispy farmed pork belly	90
<b>Frogs</b> fricassée with grey shallot, parsley and seasonal mushrooms	110

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Caramelized <b>Sole</b> meunière, zucchini tartlet with olives and thyme flowers	110
Grilled <b>Mackerel</b> fillet with green asparagus from Saillon, Dézaley reduction and mustard seeds	95
Fillet of <b>Brill</b> steamed with purple artichokes flavored with basil	100
Poached <b>Langoustine</b> with fresh herbs from Orny, chard ribs and coral béarnaise sauce	120
<b>Lobster</b> roasted in its shell with asparagus from the Rhône valley and tarragon	130

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Fillet mignon or <b>Veal</b> rib cooked with morel mushrooms and seasonal vegetables	120
Grilled <b>Beef « Balsiger »</b> with pepper, mustard seeds and parsley	110
<b>Veal sweetbreads</b> caramelized with undergrowth flavors	200
<b>Veal shank</b> confit with spring mushrooms (2 persons)	95
<b>Pigeon from Bresse</b> with Balti curry, chicken thigh ravioli with caramelized cauliflower	120
<b>Chicken from the Geneva region</b> with yellow wine and morels	120
<b>Nantaise Duck</b> glazed in red wine « Girardet » (2 persons)	220

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Selection of fine <b>Cheeses</b>	45
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Frozen <b>Rhubarb from Noville</b> palet, refreshed with citrus zest and Amaretto	40
Crunchy chocolate tile with <b>Gariguetto Strawberry</b> and verbena infusion	45
Like a frozen <b>Lemon tart</b> with shards of meringue	40
Crispy <b>Nougatine</b> flavored with vanilla and grapefruit	45
Crêpes flambéed « Jérôme » with <b>Red fruits</b> , flavored with Jorat saffron	50
<b>Strawberry</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.