N°72

RESTAURANT

HÔTEL DE VILLE

CRISSIER

FRANCK fg GIOVANNINI

AUTOMNE 2026

A LA CARTE

	CHF
Galantine of **Autumn vegetable** with balsamic and parsley	85
Foie gras glazed with Ticino Merlot, confit squash and duck breast with sweet onions	90
Shredded **pot-caught Brown crab** with selected caviar and crispy fennel	120
Marennes-Oléron oysters poached in Blanc de Blancs with caviar	130
Eggs surprise with **Alba white truffles**, spinach shoots and smoked bacon « Valentin Chappuis »	140
Stuffed **Chicken from Jussy**, young leeks with white truffles from Piedmont	120
Crepes of **Porcini** and **Chanterelles** flavoured with Petite Arvine and celery	95
Scallops caramelised with Chasselas and mustard seeds	90
Turbot marinated in Champagne, beetroot and cauliflower shards with Oscietra caviar	140
Pollack fillet with Penthéréaz endives, tangy « Grain Noble » grape ravioli	95
Sole « meunière » with a white wine reduction and fresh herbs from Orny	110
Steamed **Langoustines** with Chavornay Sichuan pepper, salsify fricassee with coral	120
Roasted **Blue Lobster** served in the shell with shallots and white truffles from Alba	140
Grilled **Beef from Les Pléiades** with green peppercorns, kale tortellini	110
Saddle of **Lamb of the High Alps** cooked « Coq au Vin » style	120
Veal Sweetbreads cooked in salted butter, light cream with autumn mushrooms	95
Chicken from Jussy cooked in a stew with white truffles	130
Nantais Duck in red wine « Frédy Girardet » (2 persons)	230
Selection of fine **Cheeses**	45
Praliné of **Williams pear from the Blondel orchards** with caramelised almonds	45
Frozen **Apple from Crissier** palet with dark chocolate and cinnamon	45
Refreshing **Clementine** cone with citrus zest and coconut	40
Flambéed crepes « Jérôme » with **Corsican citrus fruits**	45
Pistachio-Chartreuse soufflé (2 persons)	60
Apples Gala tart and Calvados (2 persons)	70

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