



N°71



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

ÉTÉ 2026

A LA CARTE

	CHF
Tartlet of Tomato from Northern Vaud mozzarella and grilled sardines in seed oil	85
Medallions of Langoustines with Oscietra caviar crunchy carrots and spinach shoots with coral	130
Spider crab cooked with Champagne and Oscietra caviar	140
Fera from Lake of Geneva with Dézaley, barigoule sauce of purple artichokes	95
Beans from Vinzel with pork from Lussery-Villars green juice and smoked bacon	90
Chanterelle and Porcini mushroom ravioli smoked duck breast, parsley reduction and young leeks	95
Cornet with Summer mushrooms and crispy frog fricassee	110
Bouchot Mussels in Calamin sauce, avocado and zucchini mousse with Balti curry	90
Pan-fried Red mullet fillet « Café de Paris » style, eggplant ravioli and parsley	95
John Dory fillet with tomatoes from Stoll's brothers zucchini blossoms and light cream «à la Provençale»	110
Roasted Sole « à la meunière », white wine sauce with lemon and parsley	120
Blue lobster with basil and spinach, coraline sauce with spicy pesto	130
Poached Langoustines with vegetables from Bremblens and a coral emulsion	120
Piece of Beef from Geneva Lake with basil, tartlet and seeds mustard	110
Saddle of Lamb from the Hautes-Alpes with green pepper. béarnaise style, sabayon and eggplant caviar	120
Crispy Veal sweetbreads with gray shallots, chanterelle cream sauce	95
Veal from the Three Lakes Region with pepper and fresh herbs	100
Chicken from Jussy with chanterelle mushrooms and thyme blossoms	95
Duck Nantais with red wine « Frédy Girardet » (2 persons)	230
Selection of fine Cheeses	40
Refreshing « Peach Melba » Bourbon vanilla and red berries from Gollion	45
Sorbet of Apricot with matcha tea caramelized almonds and Saillon eau-de-vie	40
Iced Pure Chocolate dome with tangy figs	45
Fine Apricot tart with citrus zest (2 persons)	70
Crepes flambéed with Mara Strawberry « Jérôme » style	45
Apricot from Valais 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 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.