2026

GUIDE MICHELIN

19/20 GAULT&MILLAU

LA LISTE

LES GRANDES TABLES DE SUISSE

LES GRANDES TABLES DU MONDE

RELAIS & CHATEAUX

RESTAURANT

HÔTEL DE VILLE

CRISSIER

FRANCK fg GIOVANNINI

70 ans

LE MEILLEUR DE **LA CHASSE**

SEASONAL SELECTION

Back of **Roe Deer** with green pepper
110.-

Wild duck glazed with red fruits
90.-

Saddle of **Brown hare** pan-fried
95.-

Black Grouse from the Valais
made to order

Woodcock or **Hare** pie « Franck Giovannini »
made to order

GAME MENU
6 COURSES CHF 440.-

Roebuck fillet caramelised with foie gras
tangy pear chutney with vin cuit
90.-

Grey Partridge « Caesar-style »
cauliflower shards and smoked pork belly
80.-

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Grilled **Red deer** medallions
with Penthéréaz endives
and Grain Noble reduction
95.-

Wild boar in puff pastry
with Alba white truffles and crisp young leeks
120.-

Wood pigeon breast with parsley
salsify fricassee with green pepper
90.-

Hare à la Royale « Hôtel de Ville »
100.-

Scottish red grouse with old-fashioned mustard
confit thighs and herb sabayon
100.-

Woodcock crêpe with salmis
autumn mushrooms Périgord style
130.-

Saddle of Alpine Chamois larded « Poivrade »
kale ravioli and Agria potato crisps
120.-

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Selection of fine **Cheeses**

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Refreshing **Clementine** cone
with citrus zest and coconut

Iced **Tiramisu** with Pure Arabica

Candies

Our wild game comes from Switzerland, France,
Germany, Austria and the UK.

Service et TVA 8,1% inclus.