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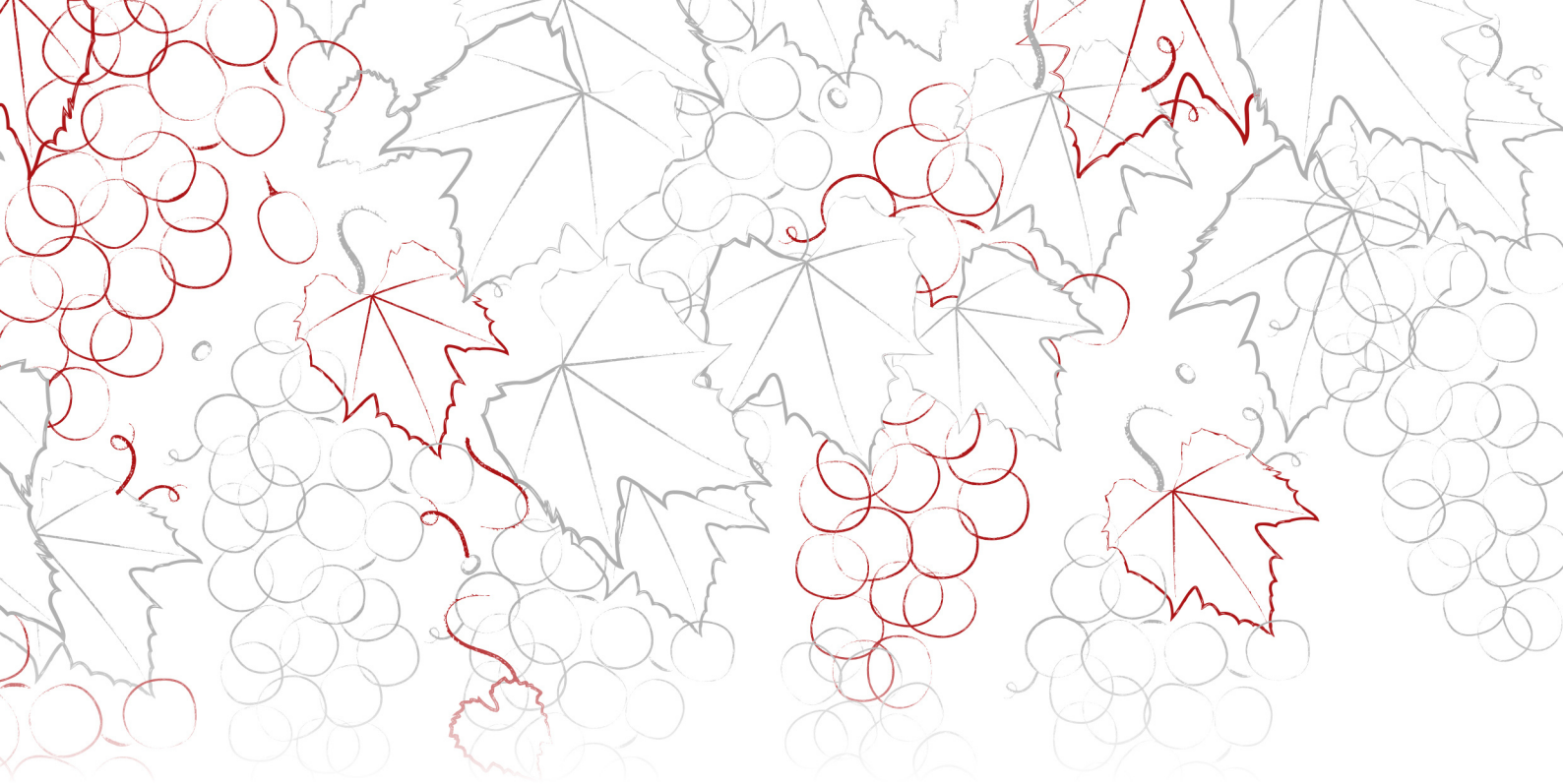
RESTAURANT

HÔTEL DE VILLE

CRISSIER

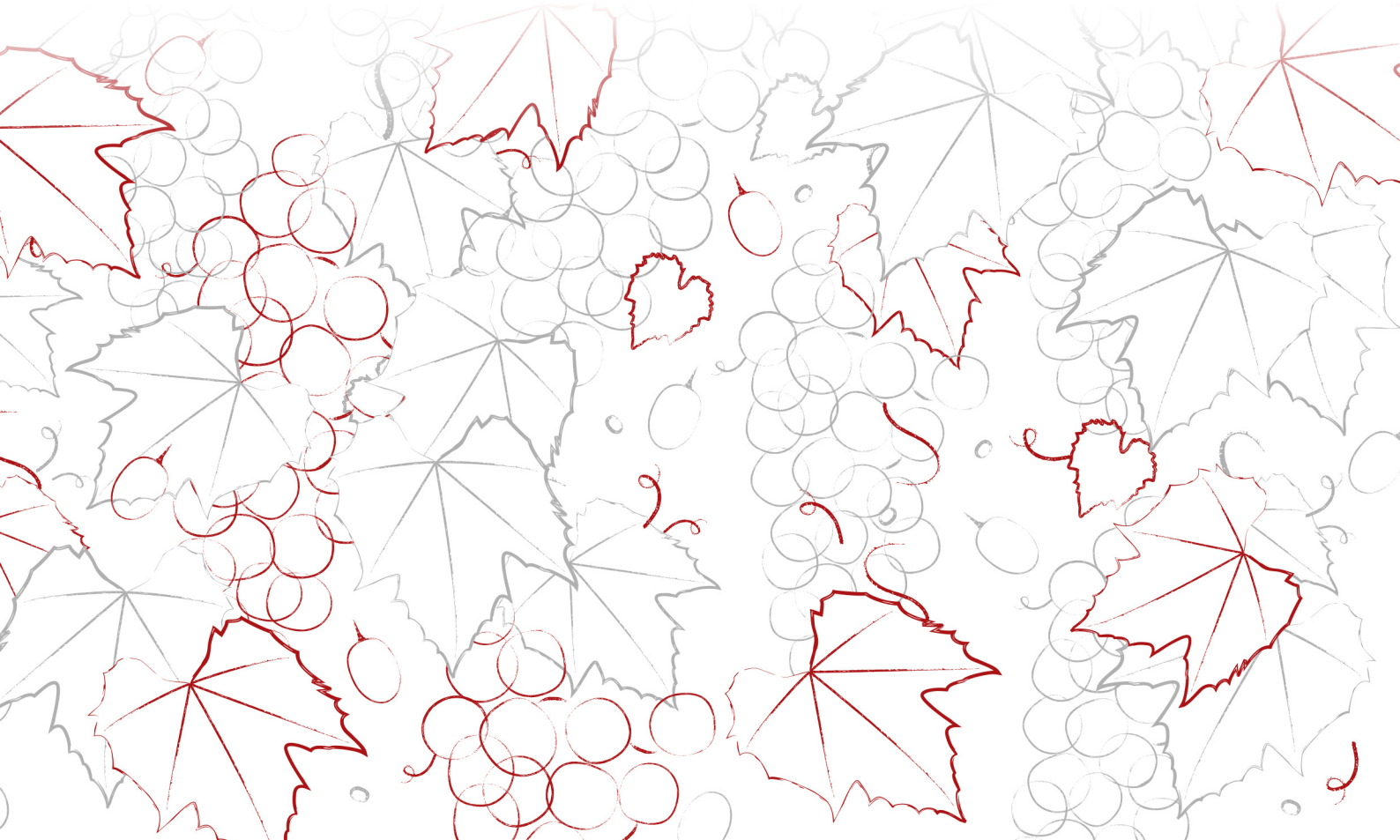
FRANCK fg GIOVANNINI

AUTOMNE 2026



DISCOVERY MENU

FROM 360 CHF
8 SURPRISE DISHES
COMPOSED WITH THE BEST
PRODUCTS OF THE MOMENT



GASTRONOMIC MENU
AT CHF 410

Cold nage of **Shellfish** with Calamin
crispy fennel and parsley

● ● ●

Duck foie gras with vin cuit from the Moulin de Sévery
tangy pear chutney

Caramelised **Scallops** with leeks
mustard seed reduction

Egg surprise with **Alba white truffles**
spinach shoots and « Valentin Chappuis » smoked bacon

Turbot marinated in Champagne
beetroot and cauliflower fricassee with caviar

Blue lobster cooked with autumn root vegetables
coral béarnaise sauce and gratinéed claws

A selection of the finest **Wild Game**

● ● ●

Selection of fine **Cheeses**

● ● ●

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

Frozen palet of **Apples from Crissier**
with dark chocolate and cinnamon

Candies

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.