



N°71



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

ÉTÉ 2026



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



GASTRONOMIC MENU

CHF 410.-

Tartlet of **Tomato from Northern Vaud**
mozzarella and grilled sardines in seed oil



Medallions of **Langoustines** with Oscietra caviar
crunchy carrots and spinach shoots with coral

Beans from Vinzel with pork from Lussery-Villars
green juice and smoked bacon

Cornet with **Summer mushrooms** and cauliflower
dried meat from Pailly and Alpin Gruyère

Pan-fried **Red mullet** fillet « Café de Paris » style
eggplant ravioli and parsley

Bouchot Mussels in Calamin sauce
avocado and zucchini mousse with Balti curry

Piece of **Beef from Geneva Lake** with basil
pesto and mustard tartlets



Selection of fine **Cheeses**



Ice cream and **Peaches from Crissier**
with citrus zest

Sorbet of **Apricot** with matcha tea
caramelized almonds and Saillon eau-de-vie

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 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.