

N°66



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

ÉTÉ 2025

A LA CARTE

CHF

Tomato tart from « la Plaine de l'Orbe » seasoned with somked féra and mozzarella	80
Blue Lobster vinaigrette and avocado with coral, crunchy lettuce et cauliflower	120
Spider crab cooked with Champagne and Oscietra caviar	130
Mackerel fillet marinated in white wine and fennel with citrus zest	90

Green bean « Biscotte » soup with marinated sturgeon, gourmet tuile with Oscietre caviar	120
Chanterelles with Pata Negra from Vaumarcus, eggplant confit and Tête de Moine	100
Egg with summer Mushrooms and spinach shoots, green juice and Grisons dried meat	90
Marinière of Bouchot Mussels with Calamin, Bremblens zucchinis with pesto and basil	90

Fillet of Red Mullet cooked "Paëlla style", tangy Dézaley reduction with local saffron	95
Cod fillet steamed "au naturel", cauliflower fondant with caviar and parsley oil	95
Sole meunière, sabayon like a Béarnaise sauce	110
Poached Langoustines with tomato « Coeur de boeuf », reduction and avocado-cucumber condiment	120
Roast blue Lobster in shell with purple artichokes	130

Piece of Beef from Léman lake with smoked paprika, gourmet tartlet with eggplant and sweet pepper	110
Grilled Lamb with Picholine olives, crispy shoulder with old-fashioned mustard	120
Veal sweetbreads caramelized with grey shallots, porcini mushrooms and chanterelles	90
Young Chicken from Jussy glazed with green pepper and melting shredded thighs	95
Bresse Poularde « en cocotte » with mushrooms of the moment (2 persons)	240
Duck Nantais with red wine « Frédy Girardet » (2 persons)	220

Selection of fine Cheeses	40
----------------------------------	----

Apricots from Crissier and Figs from Provence with Piedmont hazelnuts	45
Peach iced Parfait with verbena and caramelized almonds	40
Intense chocolate mille-feuille with Red fruits from Gollion	45
Crepes flambéed with Mara Strawberry « Jérôme » style	45
Apricot tart with eau-de-vie sorbet (2 persons)	70
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 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.