

N°66




— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

ÉTÉ 2025



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

GASTRONOMIC MENU

AT CHF 410

Blue Lobster vinaigrette and avocado with coral
crunchy lettuce et cauliflower



Tomato tart from « la plaine de l'Orbe »
seasoned with somked féra and mozzarella

Green bean « Biscotte » soup with marinated sturgeon
gourmet tuile with Osciètre caviar

Chanterelles with Pata Negra from Vaumarcus
eggplant confit and Tête de Moine

Fillet of **Red Mullet** cooked « Paëlla style »
tangy Dézaley reduction with local saffron

Marinière of **Bouchot Mussels** with Calamin
Bremblens zucchinis with pesto and basil

Grilled **Lamb** with Picholine olives
crispy shoulder with old-fashioned mustard



Selection of fine **Cheeses**



Refreshing « **Blondel » Apricot** sorbet
infused with wild honey

Peach iced Parfait with verbena
and caramelized almonds

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.