

N°65




— RESTAURANT —

**HÔTEL DE VILLE**

— CRISSIER —

FRANCK (fg) GIOVANNINI

ESTIVALE 2025



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

# GASTRONOMIC MENU

## CHF 410.-

«Vitello» of **Féra from Lake Lemman** with caper flower  
tangy lettuce with balsamic from the Alps



Cubes of **Rose de Berne Tomate** flavoured with basil  
slivers of Vaumarcus Pata Negra with pesto

**Green beans from Vinzel** with Osciètre caviar  
vegetable juice with smoked sturgeon

**Chanterelles** and melting spinach shoots  
duck breast chips with parsley oil

Fillet of **Red mullet** «Melba» with purple artichokes  
delicate Chasselas broth

Poached **Langoustine** with crisp peas  
light cream with coral and cauliflower shavings

Grilled **local Beef** with old-fashioned mustard gourmet  
sabayon with pepper and candied eggplant



Selection of fine **Cheeses**



Cornet frosted with **Cléry Strawberry**  
flavoured with Ticino Limoncello

**Cherry from Crissier** «Clafoutis » style with pistachios  
lemon balm-infused sorbet

**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.