

N°70



— RESTAURANT —

HÔTEL DE VILLE

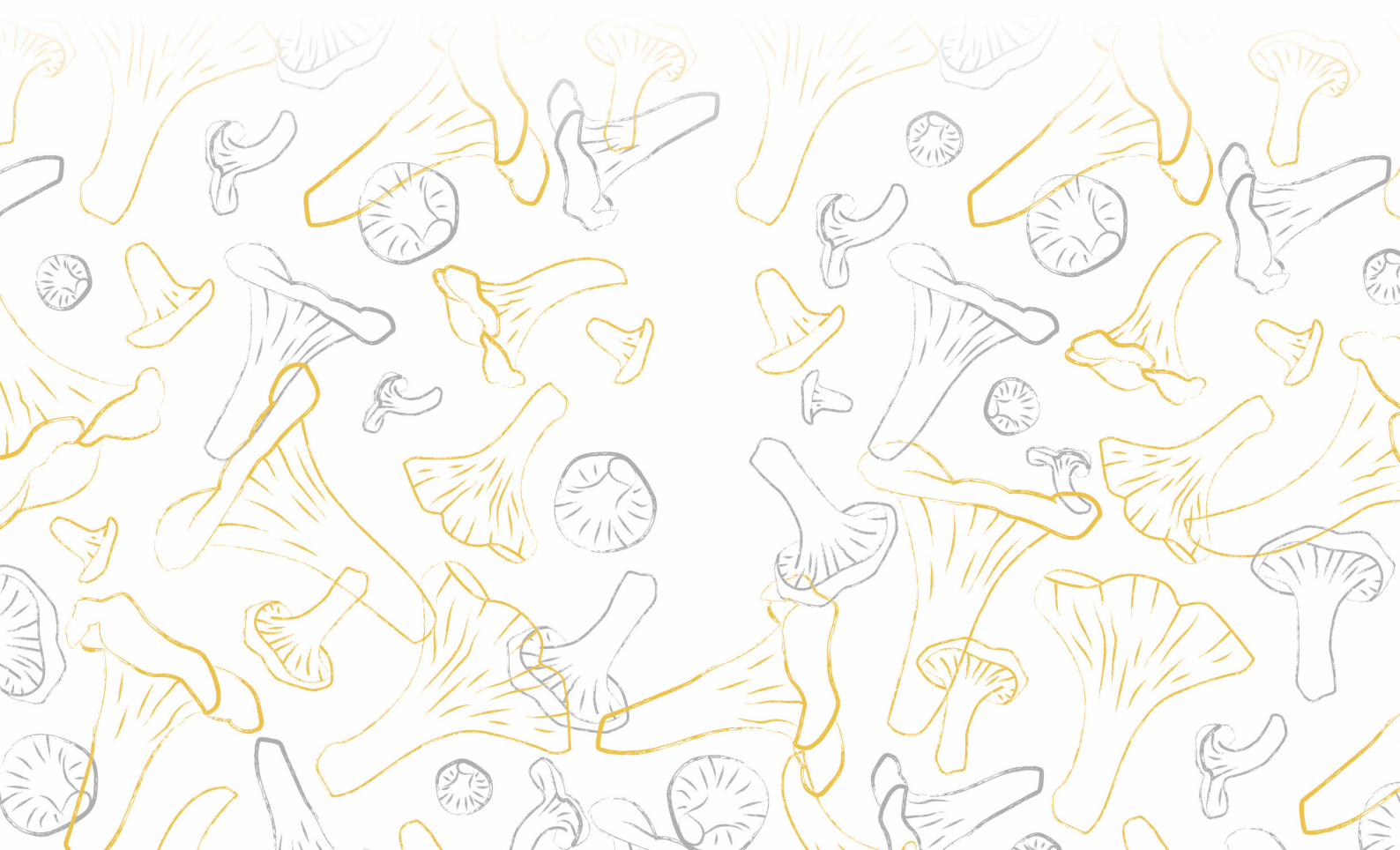
— CRISSIER —

FRANCK (fg) GIOVANNINI

ESTIVALE 2026



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



GASTRONOMIC MENU

CHF 410.-

Rillette of **Perch from Lake Geneva** marinated in basil shards of cauliflower with pesto



Tomato from the north of Vaud

and country ham with herbs, grilled bacon in seed oil

Bites of **Green beans from Vinzel** seasoned with Oscietra caviar and smoked féra

Frogs fricassee with chanterelle and parsley crispy tuile and candied eggplant

Glazed **Red mullet** with paprika zucchini ravioli and a light anchovy cream

Brown Crab lightly aniseed crisp fennel with Chasselas de Lavaux

Lamb with peas pojarski gourmet with old mustard seeds



Selection of fine **Cheeses**



SSorbet of **Strawberry** and **Raspberry from Gollion** flavoured with Jorat pistils

Black Forest Cake with « **Blondel** » **Cherries** morello cherries with Pure Origine chocolate

Candies

Pour les déjeuners du mardi au vendredi, nous vous proposons un menu à 260 CHF, 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.