

N°69



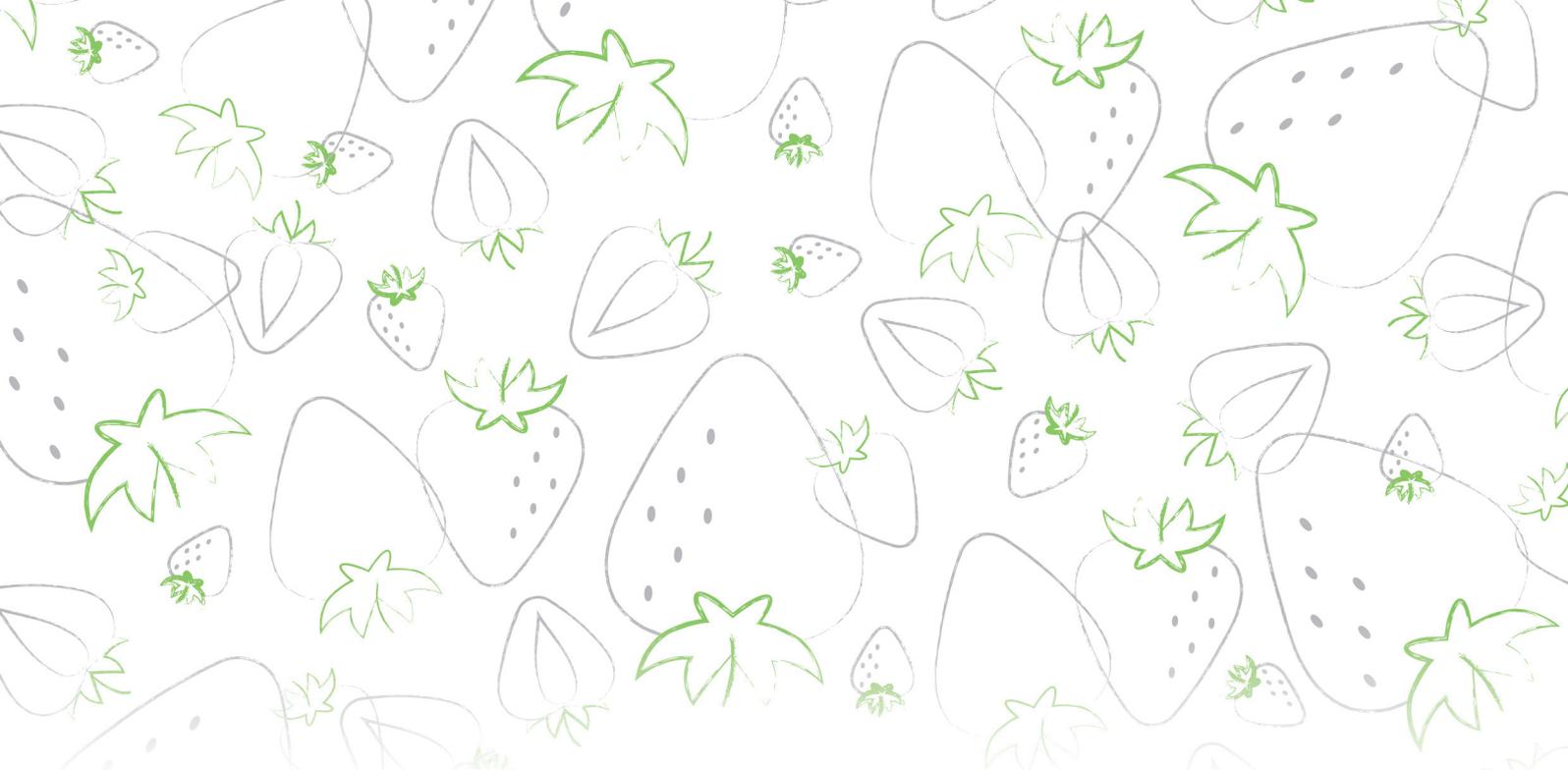
— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

PRINTEMPS 2026



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



GASTRONOMIC MENU

AT 410 CHF

Cold marinière of **Féra du Léman** marinated in La Côte wine
crunchy fennel flavoured with lemon balm



Marbles of **Duck Foie Gras** cooked au naturel
vinaigrette of white asparagus and smoked duck breast

Gourmet cone of « **Peas and Carrot** »
juice and Imperial Oscietra caviar

Tart of **Morel** mushroom
and young leeks marinated in wine from Satigny
crispy tempura and spinach shoots

Grilled **Mackerel** fillet with green asparagus from Saillon
Dézaley reduction and mustard seeds

Poached **Langoustine** with fresh herbs from Orny
Chard ribs from the canton and coral béarnaise sauce

Pigeon from Bresse or **Jussy Chicken** with Balti curry
chicken thigh ravioli with caramelized cauliflower



Selection of fine **Cheeses**



Refreshing **Gariguet Strawberry** sorbet
with tangy pistachios and glacier balsamic vinegar

Frozen **Rhubarb from Noville** palet
refreshed with citrus zest and Amaretto

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.