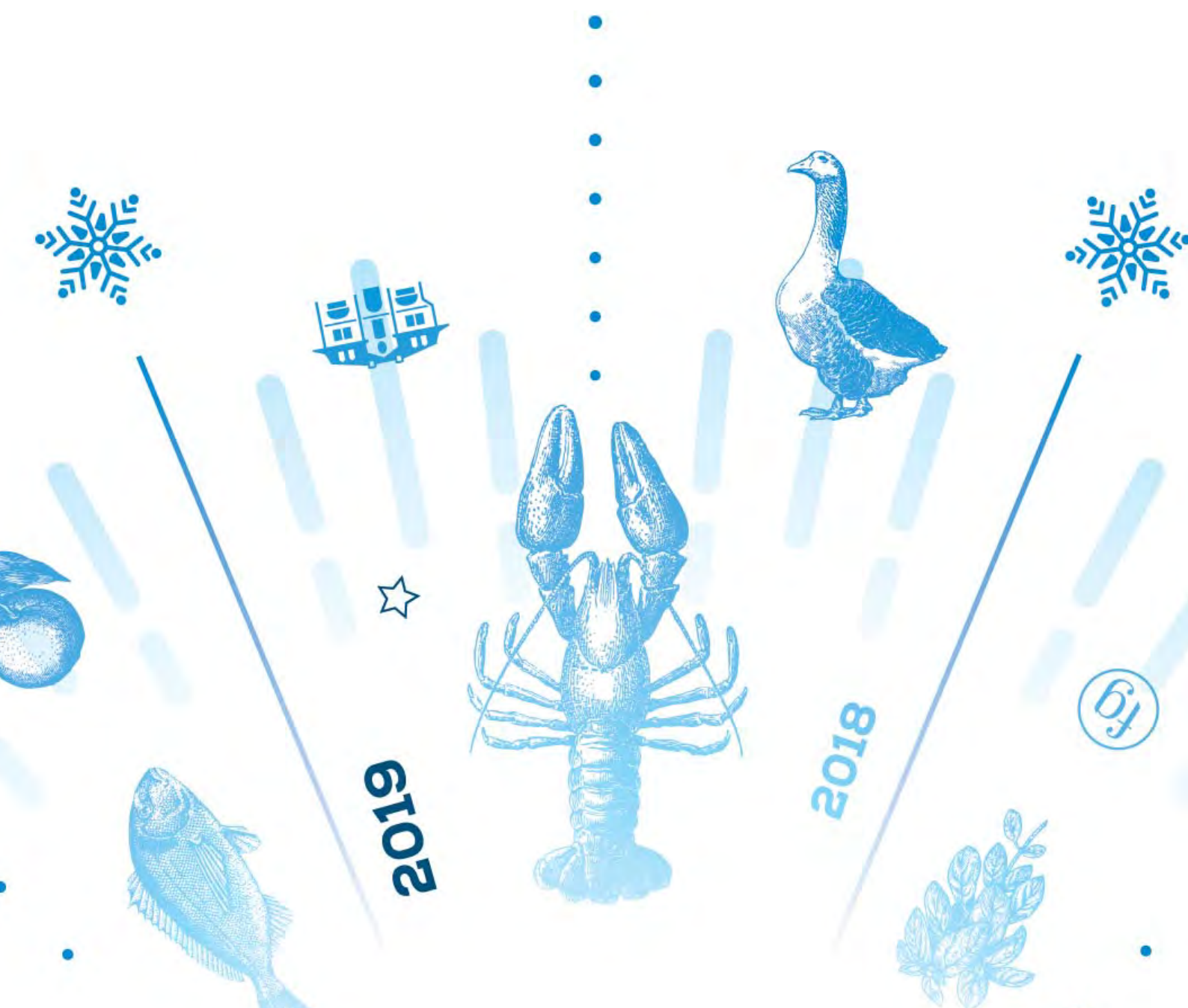


RESTAURANT
HÔTEL DE VILLE
CRISSIER
FRANCK  GIOVANNINI

HIVER 2018/19
— N° 35 —

DISCOVERY MENU FROM 295 CHF

8 SURPRISE DISHES
COMPOSED WITH THE BEST
PRODUCTS OF THE MOMENT



GASTRONOMIC MENU

Refreshing frayed **Crab** cooked with three lemons
dézaley wine sauce with sour pearls



Powder **Duck Foie Gras** bites with cornalin wine “Combe d’Enfer”
vinegar pears from Valais with winter spices

Sauteed **Sea Scallop** with small shells
tasty juice with chasselas wine and oscietra caviar

Elegant cylinder of **Cardoons from Crissier** with black truffle
light cream deglazed with vintage madeira wine

Caramelized **wild Turbot fish**
local salsify flavored with blood orange

Blue Lobster medallions marinated with saffron from Jorat
crunchy celery and young spinaches with a coral sauce

Green peppered **Suckling Lamb** fillet
crispy shoulder and young leeks from canton de Vaud



Selection of fine **Cheeses**



Passion Fruits sherbet
coconut snow flambé with charrette rum

Chocolate tile flavored with clementine zests
compote perfumed with imperial liquor

Candies