



RESTAURANT
HÔTEL DE VILLE
CRISSIER
FRANCK  GIOVANNINI

ÉTÉ 2019
— N° 38 —

DISCOVERY MENU FROM 315 CHF
8 SURPRISE DISCHES
COMPOSED WITH THE BEST
PRODUCTS OF THE MOMENT



MENU GASTRONOMIC

AT CHF 390

Powdered pillow of **Tomatoes from Vaud**
seasoned with avocado and spicy sauce vierge with basil



Lobster refreshed with coral
cold velouté with Marc du Lavaux and young spinach

Crunchy Green Beans from la Côte
cooked with black pearls and garden herbs juice

Elegant **Porcini** and **Chanterelles** vegetal ravioli
tasty sauce réduction with Marsanne grapes

Crispy fillet of **Red Mullet** purple artichoke
flavored with saffron from Jorat

Fine **Bouchot Mussels** moisten with Dézaley wine
light nage with fresh herbs from Orny

Noble piece of **Beef from Canton de Vaud** glossy with tangy figs
and Cornalin wine « Combe d'Enfer »



Selection of fine **Cheese**



Refreshing sherbet Sorbet of **yellow Peach**
and lime marinated with lemon grass

Frozen bites of **Aprikot from Valais**
and almonds sparkles with Abricotine liquor

Candies

**For lunches from Tuesday to Friday, we can offer a quick menu at 195 CHF
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 baker freshly bakes our bread each mealtime with natural dough
Certain of our products are rare and unfortunately, not always available.

Service and VAT 7.7% included