



— RESTAURANT —

HÔTEL DE VILLE

— CRISSIER —

FRANCK (fg) GIOVANNINI

N°46

ÉTÉ

2021

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

GASTROMINIC MENU

CHF 390

Lobster medallions marinated in royal herb
crunchy cauliflower seasoned with pesto



Elegant pressed **Tomatoes from the North of Vaud**
zucchini and sour avocado
with balsamic from the Alps

Fine tartlet of **Green beans from Vinzel**
haricot juice with Oscietra caviar

Porcini and **Chanterelles** with Petite Arvine wine
candied eggplant and spicy spinach oil

Crispy **Red Mullet** fillet
tasty reduction with three carrots and lime

Delicates **Bouchot Mussels** opened with Dézaley
purple artichokes mousseline and leek shards

Beef from the Prealps tenderloin
grilled barbecue style
sweet-corn and smoked paprika dauphine potatoes



Fresh and ripened **Cheeses**



Crunchy **Peach** and pistachio shell
refreshing sherbet and creamy sauce
with honey from my bees

Apricot from Valais frosted mille-feuille
smooth icecream flavored with verbena

Candies

For lunches from Tuesday to Friday, we can offer a quick menu at 215 CHF 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 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