

veau caneton rouennais
 petite Arvine
 des **menu 2020** **été** ^(fg) boeuf
 Trois-Lacs cardinal des mers **figues** du
canard haricots verts abricots
nantais
bolets féra du Léman rougets
chips écarlates  merlu de petit bateau **de Roche**
 moules - **agneau** **orangers**
 de Bouchot **chips d'Agria** **du Valais**
^(fg) mozzarella de Cuarnens
friandises **N°43** **carte**
 **chanterelles** **fromages**
 homard ^(fg) breton
 tempura ^(fg) perches poisson Bleu
cerises du Léman **poularde de Bresse**
 langoustines **grenouilles**  **tomates**



— RESTAURANT —
HÔTEL DE VILLE
 — CRISSIER —
 FRANCK ^(fg) GIOVANNINI

veau caneton rouennais
petite Arvine
des **menu 2020** été boeuf
Trois-Lacs cardinal des mers figues du canton
canard nantais haricots verts abricots
bolets féra du Léman rougets
chips écarlates merlu de petit bateau de Roche
moules - agneau orangiers
de Bouchot chips d'Agria du Valais
friandises N°43 carte
chanterelles fromages
homard breton
tempura perches poisson Bleu
cerises du Léman poularde de Bresse -
langoustines grenouilles tomates

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

GASTROMINIC MENU

CHF 390

Elegant bubbles of **Northern Vaud Tomatoes**
seasoned with Royal Herb
and Cuarnens mozzarella



Medallions of **Langoustines** marinated
with Fine du Lavaux wine
crunchy zucchini and spicy avocado

Delicate cylinder of **Vinzel Green Beans**
tasty cones of caviar selection

Crispy tile of summer **Porcini** and **Chanterelles**
light cream scented with Marsanne grapes

Pan-fried "Melba" **Red Mullet**
with a Dézaley wine sauce
and Noville spinaches

Bouchot Mussels
opened with wine from La Côte
tempura and carrots with Jorat saffron

Grilled **Lamb** with "Crimean black mustard"
potatoes with tomato and scarlet chips



Selection of fine **Cheeses**



White and **Yellow Peaches** frozen duo
crumble chunks and roasted pistachios

Powdered sphere of **Apricots from Valais**
lime and Dupont Apricot liquor
refreshing sherbet

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 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