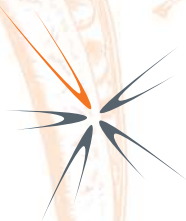




— N° 32 —

# ESTIVALE

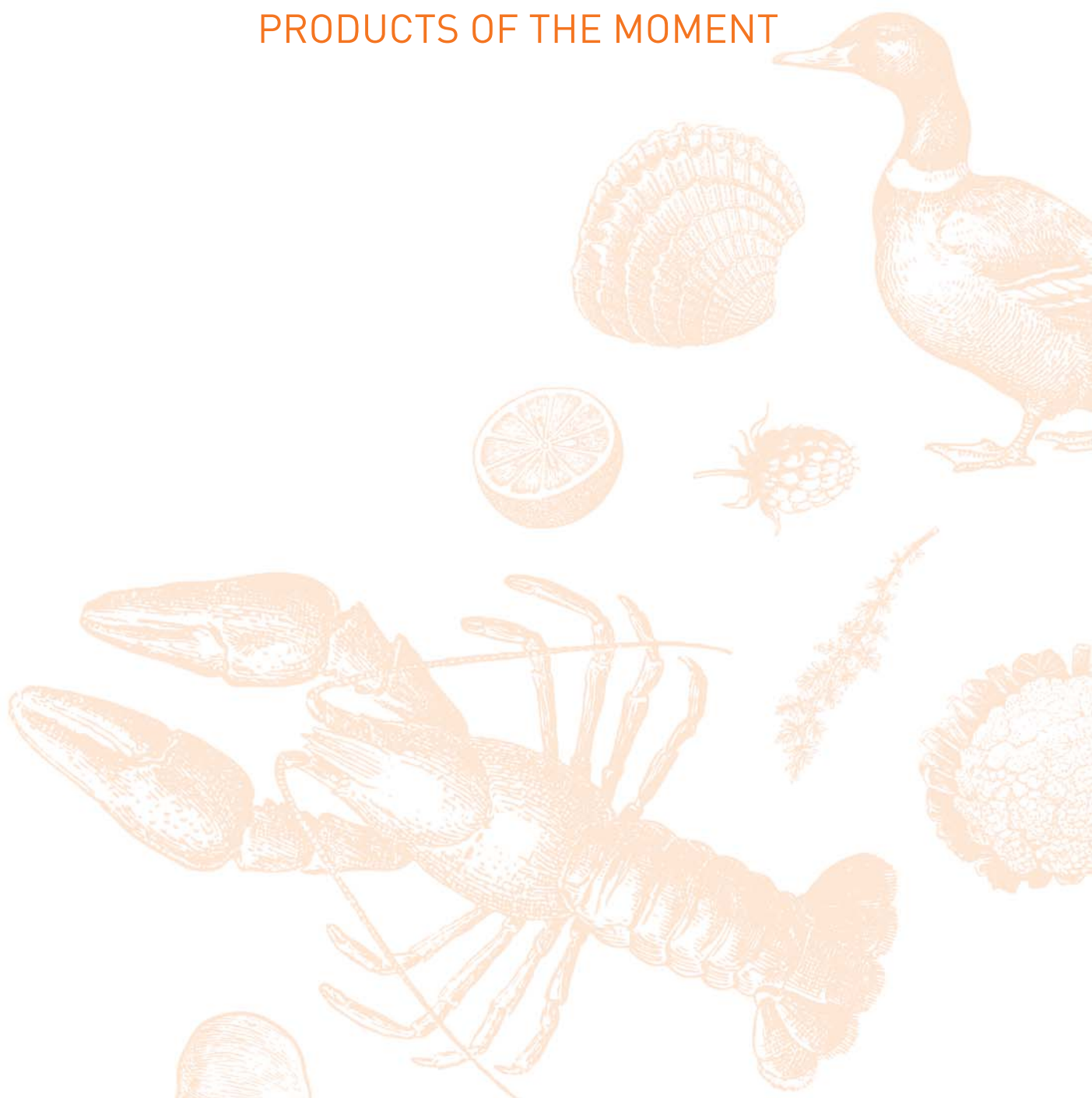
2018



**B.VIOLIER**

RESTAURANT  
DE L'HÔTEL DE VILLE  
CRISSIER • SUISSE

DISCOVERY MENU FROM 295 CHF  
8 SURPRISE DISCHES  
COMPOSED WITH THE BEST  
PRODUCTS OF THE MOMENT



# MENU GASTRONOMIC AT 390 CHF

Refreshing frozen consommé of  
**Vegetables from the "Canton de Vaud"**  
seasoned with caviar oscietra and « verjus » from Féchy



**Scallops from Atlantic sea**  
marinated with citrus fruits zests  
acidulated sauce with wine from Chablais

Light cream of **Green Beans from Vinzel**  
with crispy parmesan cheese chips  
flavored with smoked ham from « la Gruyère »

Elegant cylinder of **Chanterelles and Peas**  
fine juice deglazed with gentil blanc wine

Fillet of seared **Red Mullet** « melba style »  
young artichokes with fresh herbs  
creamy sauce with chasselas

**Langoustine** cooked at low heat  
shellfish broth with tomatoes from the Jura  
and zucchini from the Valais

Noble piece of **Beef from Léman Lake** served rosée  
fruit chutney spiced with vinegar from Sévery



Selection of fine **Cheese**



Frozen **Raspberries** flavored with verbena  
granita with cornalin wine « Combe d'enfer »

Melty heart **Cherries** poached with eau de vie  
sour cherry sorbet with crispy pistachios

**Candies**