



Precision Cuisine.

Crissier – just minutes away from the birthplace of Nespresso – harbours a gastronomic treasure. For more than a quarter of a century, the Restaurant L'Hôtel de Ville has attracted gourmet pilgrims from around the world. Its patron is heir to a culinary legacy: Philippe Rochat.



Crissier, 9 am: The workday begins.

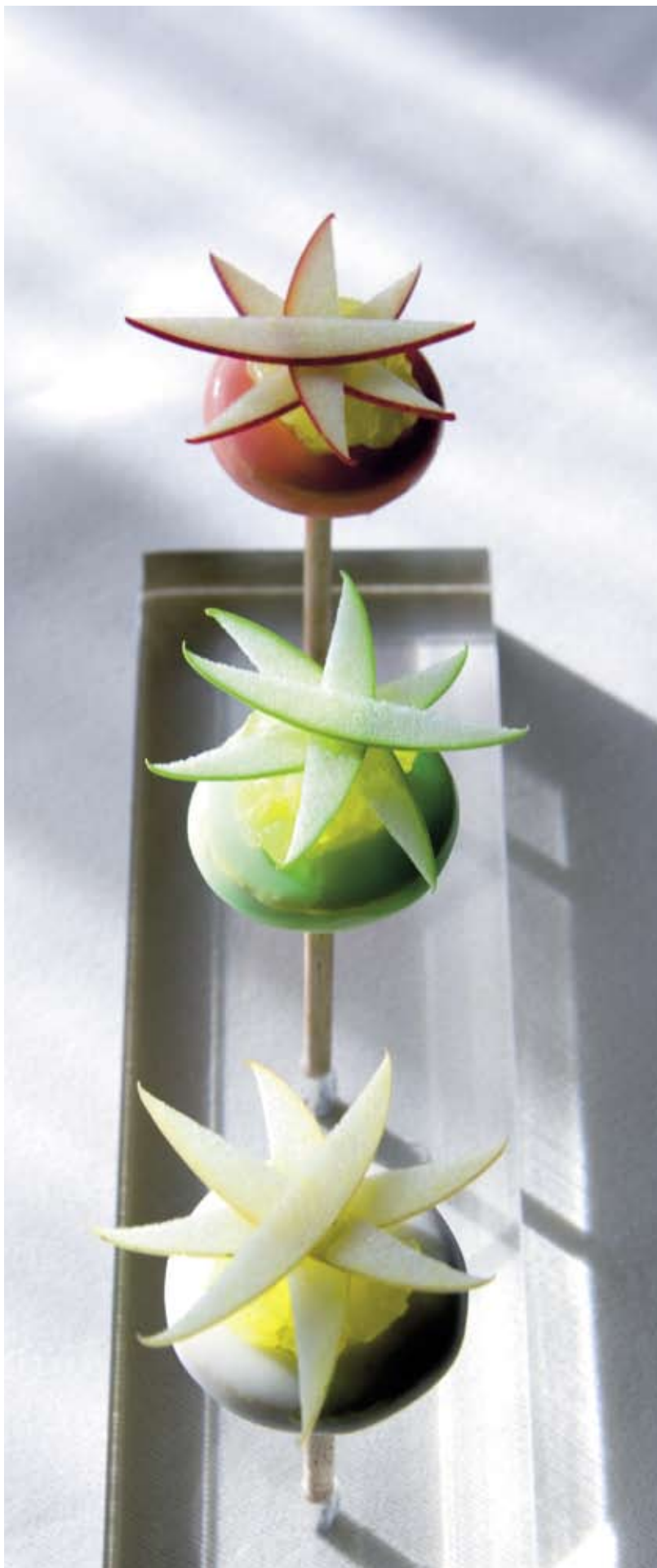
The atmosphere is concentrated, yet collegial and amazingly calm. The finest regional ingredients have been delivered and are ready to be deveined, deboned, blanched, baked and sculpted by a kitchen brigade including twenty cooks, three pastry chefs and two bakers. Their diligent efforts yield one masterpiece after another, executed with minute precision so perfectly fitting to the Swiss. And befitting to a chef who is busy six days a week with the upkeep of three Michelin stars and nineteen Gault-Millau points. Situated atop a small hill in the bucolic town at the edge of Lausanne in the gastronomic centre of Switzerland - the canton of Vaud - is a gracious yet modest villa known simply for what it is and who runs the place: Restaurant de l'Hôtel de Ville – Phillipe Rochat.

And yet there is another name, now absent, but tacitly understood, much less a shadow than a legacy. For years, Crissier was practically synonymous with the Swiss culinary legend and native son, Frédy Girardet. In the 1970s, Girardet took over his father's bistro in the old town hall and revolutionized Swiss-French cuisine – quickly becoming acknowledged as the Swiss pendant to Bocuse or Robuchon. In 1980, an ambitious and talented young Swiss cook took a position at Girardet's pastry station. In less than a decade, Philippe Rochat climbed the ranks of Girardet's Hôtel de Ville to become head of kitchen, impressing the chef enough to name him the "heir to my philosophy". In 1996, Girardet passed on the keys and title of the Hôtel de Ville restaurant to his protégé. The change of hands elicited natural scepticism and a drop to 2 Michelin stars. It took less than a year for Rochat to reclaim it. In 1999 the prestigious Gault-Millau named Rochat Cook of the Year and in 2000 reconfirmed the Restaurant de l'Hôtel de Ville as among the very best in the world. The restaurant is just one of only two restaurants in the entire country to receive 3 Michelin stars.

Surely, filling the shoes of a chef considered "Chef of the Century" is not a simple matter – and that in the latter's hometown. But in the decade since he officially took over at the Hôtel de Ville, Rochat has made the dynastic transition as delectable as possible – with the sublime ingenuity of his cuisine – and securing Crissier's place on the map as a culinary mecca.

Nespresso can be enjoyed in the Restaurant de l'Hôtel de Ville Fumoir.

AU BON GOÛT



CHUPA CHUP DUCK FOIE GRAS WITH THREE APPLES

Serves 4

Evenly spread 70 g of cooked foie gras au naturel between two rulers into a thickness of 5 mm. Refrigerate and cut out 12 medallions with a diameter of 3 cm each with the aid of a pastry cutter. Push one lollipop stick (wood or polycarbonate) through the centre of each medallion. Keep refrigerated.

The three apple velouté sauces

150 g Granny Smith apple
100 ml white stock
100 ml double cream
2 leaves of gelatine, salt, Tabasco

150 g Gala apple
100 ml white stock
100 ml of double cream
2 leaves of gelatine, salt, Tabasco

150 g Golden Delicious apple
100 ml white stock
100 ml double cream
2 leaves of gelatine, salt, Tabasco

Presentation

Divide the 12 lollipops into four sets of three. Temper the three veloutés and dip the lollipops into the respective velouté. Chill for 15 minutes. Top each lollipop with a teaspoonful of good apple chutney. Garnish each lollipop with the peel of the corresponding apple. Serve.

Serves 4

Potato Velouté

150 g Noirmoutier potatoes, cut "en paysanne" (halved and finely chopped)
230 g white leek, en paysanne
40 g onion, finely sliced
200 ml vegetable broth
200 ml double cream
50 g butter
Salt, white pepper
3 g gelatine, dissolved

Sweat the onions in butter, add leek and potatoes, season. Bring to a boil together with the vegetable broth and boil for about 2 minutes.

Add cream and simmer until the potatoes are soft. Blend the velouté, strain through a fine sieve. Add the gelatine at a warm temperature.

Finish

60 g white leek en paysanne, cooked à l'anglaise (boiled in salted water)
200 g potatoes boiled in water, then peeled and sliced into thin rounds
Fleur de sel sea salt, coarsely ground pepper
Hazelnut oil
Sprigs of dill and chervil
60 g Oscietre caviar
borage flowers

Assembly

Place the leek at the bottom of the serving bowls (or soup plates). Cover with velouté and chill until firm.

Arrange the potato rounds around the rim of each serving bowl. Season with refined salt, ground pepper and hazelnut oil. Garnish the rim with sprigs of chervil and dill and, if desired, borage flowers. Finish with a thin layer of Oscietre caviar in the centre of each bowl. Serve with crispy rye breadsticks.



FINE NOIRMOUTIER POTATO VELOUTÉ WITH OSCIETRE CAVIAR

ROASTED GUILVINEC LANGOUSTINES LEMON REDUCTION WITH MOULIN DU CALANQUET OLIVE OIL



Serves 4

8 langoustine tails, cut lengthwise
in half (deveined)
8 blanched spring onions,
cut lengthwise
in half and browned until golden
in a very hot skillet
120 g peeled chervil root, steamed
and sliced diagonally
40 g round carrots, steamed
Zest of 1 green lemon and
1 yellow lemon
10 g ginger, julienned and fried

Preparation

Sauce: Reduce 200 ml shellfish stock
by two thirds
Whisk in 100 ml of olive oil
Add 1/2 of citrus zests
1 knife point of ginger
Season according to taste
Add butter. Set aside.

Langoustines: Place langoustines on
a baking tray, toss with salt and pepper
as well as the remaining zests and a
trickle of olive oil.
Roast for 2 minutes in a very hot oven.
Remove from oven, add a dash of
seasoned oil and some ginger.

Presentation

Heat vegetables. Heat langoustines.
Heat sauce. Place 4 baked langoustine
halves on each plate, arrange the
vegetables in a harmonious way and
pour the sauce around them with care.
Finish with a few drops of olive oil.
Serve.



Serves 4

Coffee crème brûlée

150 g double cream
2 egg yolks
20 g sugar, caster
20 g pure arabica coffee, ground

Coffee crème anglaise

150 ml milk
2 egg yolks
25 g sugar
20 g pure arabica coffee, ground

Chocolate mousse

150 ml milk
150 ml double cream
450 g criollo chocolate couverture
(62% cocoa), melted
300 ml cream, whipped

Brownies

60 g chocolate (74%)
50 g butter, melted
2 eggs
15 g almond powder
40 g sugar
30 g flour
2 g baking powder
Salt
75 g pecan nuts, ground

DOMES OF CRIOLLO CHOCOLATE AND PURE ARABICA MOCHA BROWNIES WITH PECAN NUTS

Preparation

Coffee crème brûlée: Bake the crèmes brûlées in half sphere moulds,
3 cm in diameter, at 90°C in a water bath for 20-30 minutes until the
custard sets. Remove from water and allow to cool.

Coffee crème anglaise: Dissolve the coffee into the milk, bring to the boil.
Simmer for 10 minutes, then strain. Beat the egg yolks into the sugar. Stir
in the milk and coffee mixture. Simmer over low heat (82°C). Strain and
allow to cool.

Chocolate mousse: Mix milk and cream with the melted chocolate at
room temperature. Gently fold in whipped cream (do not mix well).
Spoon into half sphere moulds, 6 cm in diameter. Loosen one coffee crème
brûlée into the centre of each mousse and smooth out the surface. Chill.

Brownies: Mix all ingredients in the order cited above.
Fill into moulds 3 cm in diameter and bake for 7 minutes at 180°C.
Remove from moulds and even out the top with a knife. Set aside.

Assembly

Remove mousse from the moulds and assemble two halves to form a
sphere. Place each sphere atop a brownie and spray the entire structure with
chocolate glaze with the aid of a compressor pistol.
Serve with coffee crème anglaise.