

*Dear guests,*

*It is with a great pleasure that I welcome you to the Beau-Rivage Palace, a unique place.  
I am delighted that you will be able to discover here an inspiring terroir that I particularly love.*

*It is in this country full of traditions, vineyards, farm and gardening that I want, with my team to exalt our producers and farmers' craft.  
I have been crossing this authentic and beautiful land for more than 10 years to meet the people who cultivate it and know how to extract the quintessence of it.*

*To cook, combine, develop invisible thread between ingredients, you need to know and understand the products, guess all the aspects.  
I have always been fascinated by the serenity, the strength and especially the sincerity of Switzerland. Indeed, I feel a special emotion that I love to translate in my cuisine.  
However, I would like to make you discover products from different universes in a desire to open up to the world for which I have an essential curiosity.*

*I hope that in your turn you will be touched by the grace of these multiples ingredients and that I will awaken in you an emotion of taste.*

*I wish you a wonderful journey and thank you for your confidence in us.*

A handwritten signature in black ink, reading "Anne-Sophie Pic". The signature is written in a cursive style with a large, prominent initial "A" and "P". A horizontal line is drawn underneath the signature.

**IN SPRING****STARTERS**

**FERA FROM THE LEMAN LAKE** 75.-  
 marinated and smoked with shiso and rose geranium  
 double crème from Gruyère dressing with pike's roe

**BERLINGOTS©ASP** 65.-  
 smoked with Lavaux vine shoots  
 «moitié-moitié» fondue melted heart  
 green peas perfumed with meadowsweet  
 pressed green peas pods juice, fermented turmeric from Borex and tonka bean

**« RICOLA » © GREEN ASPARAGUS** 65.-  
 minted bitter cress, sage and elder  
 vegetal coulis with verjus from Paccot vineyard

**FISHS AND SHELLFISH**

**LINE-CAUGHT MONKFISH** 115.-  
 marinated with citron leaves and absinthe pepper ©ASP  
 dandelions roots, Valais dry lard  
 wild garlic coulis, whitebrush zabaglione

**BLUE LOBSTER** 125.-  
 flame grilled  
 beetroot with Damas rose  
 red wine extract infuse with cinnamon tree leaves and coffee  
 crustaceans foam

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**« JACQUES PIC » SEA BASS WITH CAVIAR** 290.-  
 Jacques PIC's favourite, created in 1971  
 30 gr of Kristal caviar

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**MEATS**

**SWISS ALPS APPENZELLER LAMB** 135.-  
 matured with pollen garum  
 bee wax tartlet, ewe ricotta and old Appenzeller  
 first spring flowers and saffron condiment

**MIERAL'S POULTRY** 120.-  
 cabbage and green curry raviole  
 candied legs perfumed with mustard seed  
 poulette sauce infused with mace and fermented Swiss ginger

**PIGEON FROM BRESSE** 115.-  
 marinated and roasted with cocoa nibs  
 preserved tsukudani seaweed  
 jus infused with vintage pepper

Our meat comes from France and Switzerland

**OUR CHEESES PLATTER**

35.-

**DESSERTS**

40.-

**RHUBARB FROM VULLY**

infused with sakura's leaves  
hibiscus thin veil  
cinnamon berries iced parfait

**CITRUS**

yuzu cream  
fir buds sorbet and pickles  
green chartreuse light foam

**ORIADO CHOCOLATE**

kaffir lime panna cotta  
chocolate cream infused with tonka bean  
sorrel and peppermint sorbet

**WHITE MILLE FEUILLE**

jasmine jelly and Tahitian vanilla cream  
Voatsiperifery pepper foam

**LAKE SIGHT IN SPRING**

290.- (without lobster)  
340.- (full menu)

Discovery pairing in addition to 210.-  
Wine pairing in addition to 240.-  
Wine pairing in addition to 260.-

**« RICOLA » © GREEN ASPARAGUS**

minted bitter cress, sage and elder  
vegetal coulis with verjus from Paccot vineyard

**BERLINGOTS©ASP**

smoked with Lavaux vine shoots  
«moitié-moitié» fondue melted heart  
green peas perfumed with meadowsweet  
pressed green peas pods juice, fermented turmeric from Borex and tonka bean

**LINE-CAUGHT MONKFISH\***

marinated with citron leaves and absinthe pepper ©ASP  
dandelions roots, Valais dry lard  
wild garlic coulis, whitebrush zabaglione

**BLUE LOBSTER**

flame grilled  
beetroot with Damas rose  
red wine extract infuse with cinnamon tree leaves and coffee  
crustaceans foam

**SWISS ALPS APPENZELLER LAMB**

matured with pollen garum  
bee wax tartlet, ewe ricotta and old Appenzeller  
first spring flowers and saffron condiment

**GRUYERE CARAMEL CHEESE**

sweetclover  
light meringue

**RHUBARB FROM VULLY**

infused with sakura's leaves  
hibiscus thin veil  
cinnamon berries iced parfait

OR

**CITRUS**

yuzu cream  
fir buds sorbet and pickles  
green chartreuse light foam

OR

**ORIADO CHOCOLATE**

kaffir lime panna cotta  
chocolate and tonka bean cream  
sorrel and peppermint sorbet

**\* « JACQUES PIC » SEA BASS WITH CAVIAR**

*For fans of the mythical dish of my father created in 1971  
Supplement CHF 70.- in replacement of the Monkfish*

*Please note that tasting menus is required for the all table*