

Dear Guests,

It is with 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's 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 strenght 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". Below the signature is a horizontal line.

AUTUMN**STARTERS**

UTAH BEACH OYSTER smoked pike eggs tarama sorrel and combawa citrus dressing black rice	68.-
BERLINGOT soft heart like a fondue onion broth with vietnamese coriander pink pepper and sobacha	62.-
SQUASH FROM BREMBLENS butternut and pumpkin tart oscietra caviar saffron,bergamot, lapsang souchong tea and amontillado zabaglione	95.-

FISH AND SHELLFISH

RED MULLET pressed burned leeks with nori seaweed and mint creamy smoked sea urchin with Nikka whisky	115.-
LANGOUSTINE roasted with heather honey and kororima persimmon cooked on barbecue langoustine dashi infused with camomile	125.-
« JACQUES PIC » SEA BASS WITH CAVIAR Jacques PIC's favourite, created in 1971 30 g of oscietre caviar	280.-

MEAT

HUNTING RED PARTRIDGE marinated with valerian and syrah pepper Chanteclerc apple, celeriac from Bremblens physalis condiment and raisiné vinegar	105.-
BEEF FROM VAUD flavoured with black garlic, cocoa and smoked vanilla braised radicchio with Port and barberry fermented black Jerusalem artichoke	115.-
HUNTING VENISON marinated with sake lees chervil root chestnut and citron	110.-

Our meat comes from Switzerland or Austria

DESSERTS

40.-

CHOCOLATE SWISS MISO

cocoa and sobacha light foam
orange caramel
verbena berry and cocoa sorbet

PEAR VACHERIN

Earl Grey tea ice cream
sumac meringue
pear compote and sorbet

APPLES FROM CRISSIER GROWN BY MICHEL BLONDEL

iodized kiwi fruit
sake lees rice pudding
mint and kombu seaweed sorbet

WHITE MILLE FEUILLE

Tahitian vanilla cream
jasmine jelly
Voatsiperifery pepper foam

LAKE SIGHT IN AUTUMN

270.- (without Langoustine)

320.- (full menu)

L'AMUSE-BOUCHE**UTAH BEACH OYSTER**

smoked pike eggs tarama
sorrel and combawa citrus dressing
black rice

BERLINGOT

soft heart like a fondue
onion broth with vietnamese coriander
pink pepper and sobacha

LANGOUSTINE

roasted with heather honey and kororima
persimmon cooked on barbecue
langoustine dashi infused with camomile

RED MULLET*

pressed burned leeks with nori seaweed and mint
creamy smoked sea urchin with Nikka whisky

HUNTING VENISON

marinated with sake lees
chervil root
chestnut and citron

SAINT-MARCELLIN CHEESE

beer and sweet clover ice cream

QUINCE**PEAR VACHERIN**

Earl Grey tea ice cream
sumac meringue
pear compote and sorbet

or

APPLES FROM CRISSIER GROWN BY MICHEL BLONDEL

iodized kiwi fruit
sake lees rice pudding
mint and kombu seaweed sorbet

or

CHOCOLATE SWISS MISO

cocoa and sobacha light foam
orange caramel
verbena berry and cocoa sorbet

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

For fans of the mythical dish of my father created in 1971

Supplement CHF 50.- to replace the Red mullet

A S P | B R P

Please note that tasting menu is to be taken for the entire table