

PIC AT BEAU-RIVAGE PALACE

P A I R I N G S

Canton of Vaud - Domaine La Colombe - Laura Paccot

Canton of Zürich - Domaine Guichard - Valentin Guichard

Canton of Bâle - Domaine Klus 177 - Antoine Kaufmann

Canton of Tessin - Azienda Agricola Zündel - Myra Zündel

Canton of Neuchâtel - Domaine des Landions - Morgan Meier

Canton of Valais - Domaine Christophe Abbet - Christophe Abbet

T H E H E L V E T I C C O A S T

AMUSE-BOUCHE

THE FERA FROM LAKE GENEVA

matured with fig leaves from our garden and fir buds
fresh almond cream with amazake

LES BERLINGOTS @ASP

ewe's milk cheese from the canton of Neuchâtel
corn velouté, mace and meadowsweet

THE ARTIC CHAR

flame-cooked
fennel from Bremblens confit with Swiss mustard
crispy seaweed and beurre blanc infused with pastis from Larusée

DRY-AGED SWISS ANGUS BEEF

infused with black garlic from the Canton of Vaud and smoked vanilla
confit leeks and coarsed jus

TOMME FROM PAYS-D'ENHAUT

beer ice cream from the Jorat region and Swiss hops
genmaicha

THE RASPBERRIES

marigold crèmeux and Ethiopian coffee

CHF 600.-

Menus are subject to change according to seasonality and product availability.
All our meat and fish are sourced from Switzerland.
All our bread is homemade, except our gluten-free bread selection.
All prices are in CHF, service and VAT included.

