

PIC AU BEAU-RIVAGE PALACE

L A V I A R H Ô N A

AMUSE-BOUCHE

BEETROOT

in different textures
blackcurrant buds and spruce

ANGUS VEAL FROM LUCERNE

infused with rose geranium and gentian root
candy and shredded cabbage leaves with fermented ginger

JUGALA'S APPLE FROM BLONDEL FAMILY

whole candied with cinnamon leaf
raisinée and sweet spices

Served only for lunch from Tuesday to Friday.

4 Services CHF 160.-

Menus are subject to change according to seasonality and product availability.

Our selection of 2 non-alcoholic drinks, energized water and hot beverage.

CHF 40.-

All our meats comes from Switzerland and Austria and our fish are of Swiss and French origin.

All prices are in CHF, service and VAT included.

T H E P A T H

AMUSE-BOUCHE

BETROOT

in different textures
blackcurrant buds and spruce

LES BERLINGOTS ©ASP

ewe's cheese from Mont Gibloux
corn velouté with Jorat saffron and lavender from our greenhouse

ANGUS VEAL FROM LUCERNE

infused with rose geranium and gentian root
candy and shredded cabbage leaves with fermented ginger

JUGALA'S APPLE FROM BLONDEL FAMILY

whole candied with cinnamon leaf
raisinée and sweet spices

Served only for lunch from Tuesday to Friday.

5 Services CHF 210.-

Menus are subject to change according to seasonality and product availability.

Our selection of 2 non-alcoholic drinks, energized water and hot beverage.

CHF 40.-

All our meats comes from Switzerland and Austria and our fish are of Swiss and French origin

All prices are in CHF, service and VAT included.

P A I R I N G S

LEGENDARY STOPS

an exceptional pairing around great classics and iconics wines
400.-

DISCOVERING TERROIR SAKE

Saké Junmai daiginjo «Tokuto Omachi» 2022, Jikon

THE GREATEST PAIRINGS WITH TEA

green tea ritual Sejak Sparrow's Tongue, Jiri Mountain, Hwagae village, Hanonk Hadong
&
Corton Charlemagne Grand Cru, 2017 Pierre-Yves Colin Morey

PERFUME IMPREGNATION

VDF Blanc fumé 2017, L-B. Dagueneau

OR

Louis Salmon 2009, Billecart-Salmon

OR

Louis XIII experience (1cl), Thanks to Anne-Sophie Pic's cuisine we are able to offer an ambitious pairing with this Maison Rémy Martin Cognac.
supplement 60.-

SUBLIME TERROIR OF RED

Charmes-Chambertin Grand Cru Aux Mazoyeres 2011, Domaine J-P. Mathieu

OR

Pauillac Château Pichon Longueville Comtesse de Lalande, 2009

MUSICAL EMOTION

Krug 171ème édition, Reims

SOFTNESS NEEDING

Sauternes 1er Grand Cru classé supérieur 1995, Château d'Yquem

OR

Last word caraway and Génépi des Pères Chartreux

OR

Sweden Icescider 2021 Bränland

INITIATORY ASCENT

a sensorial travel

240.-

LIGHTNESS PATH

a non-alcoholic promise of inebriation

120.-

T H E C O A S T

AMUSE-BOUCHE

NATURAL TARBOURIECH OYSTERS

instilled with white fir and sea fennel
crispy oyster with Swiss Cheese Fondue
dried Valais bacon and creamy shallots

LES BERLINGOTS ©ASP

ewe's cheese from Mont Gibloux
corn velouté with Jorat saffron and lavender from our greenhouse

CHAR FISH

flame-cooked, crispy seaweed
shellfish, Bremblens fennel confit
lovage, dill and coffee

OR

THE CAVIAR KRISTAL SEA-BASS

the way my father Jacques Pic used to love it in 1971
supplement 70.-

ANGUS VEAL FROM LUCERNE

infused with rose geranium and gentian root
candy and shredded cabbage leaves with fermented ginger

OR

VENISON RIB

marinated and smoked with juniper berry and masterwort
roasted Jerusalem artichoke with mace and chestnut from Fully

TÊTE DE MOINE SWISS CHEESE

natural and prepared
Mont Blanc tartlet, Beau-Rivage Palace beewax and sweet clover

MILLEFEUILLE

cream infused with sweet clover
beer from Vaud with meadowsweet

OR

SAMBIRANO GRAND CRU CHOCOLATE

infused with caraway, black fruits and génépi

OR

JUGALA'S APPLE FROM BLONDEL FAMILY

whole candied with cinnamon leaf
raisinée and sweet spices

7 Services CHF 330.-

Menus are subject to change according to seasonality and product availability.

All our meat comes from Switzerland and Austria and our fish are of Swiss and French origin.

All prices are in CHF, service and VAT included.

P A I R I N G S

LEGENDARY STOPS

an exceptional pairing around great classics and iconics wines
500.-

DISCOVERING TERROIR SAKE

Saké Junmai daiginjo «Tokuto Omachi» 2022, Jikon

THE GREATEST PAIRINGS WITH TEA

green tea ritual Sejak Sparrow's Tongue, Jiri Mountain, Hwagae village, Hanonk Hadong
&
Corton Charlemagne Grand Cru, 2017 Pierre-Yves Colin Morey

FLORAL TAUTNESS

Alsace Frédéric Émile 2014, Domaine Trimbach

PERFUME IMPREGNATION

VDF Blanc fumé 2017, L-B. Dagueneau

OR

Louis Salmon 2009 Billecart-Salmon

OR

Louis XIII experience (1cl), Thanks to Anne-Sophie Pic's cuisine we are able to offer an ambitious pairing with this Maison Rémy Martin Cognac.
supplement 60.-

SUBLIME TERROIR OF RED

Charmes-Chambertin Grand Cru Aux Mazoyeres 2011, Domaine J-P. Mathieu

OR

Pauillac Château Pichon Longueville Comtesse de Lalande, 2009

MUSICAL EMOTION

Krug 171ème édition, Reims

SOFTNESS NEEDING

Sauternes 1er Grand Cru classé superieur 1995, Chateau d'Yquem

OR

Last word caraway and Génépi des Pères Chartreux

OR

Sweden Icescider 2021 Bränland

INITIATORY ASCENT

a sensorial travel
290.-

LIGHTNESS PATH

a non-alcoholic promise of inebriation
160.-

T H E S U M M I T

AMUSE-BOUCHE

NATURAL TARBOURIECH OYSTERS

instilled with white fir and sea fennel
crispy oyster with Swiss Cheese Fondue
dried Valais bacon and creamy shallots

LES BERLINGOTS @ASP

ewe's cheese from Mont Gibloux
corn velouté with Jorat saffron and lavender from our greenhouse

CRAYFISH

caught with traps
Mathieu Cuendet's turnip, fan condiment combava
turmeric and black currant pepper zabaglione

CHAR FISH

flame-cooked, crusty seaweed
shellfish, Bremblens fennel confit
lovage, dill and coffee

OR

THE CAVIAR KRISTAL SEA-BASS

the way my father Jacques Pic used to love it in 1971
supplement 70.-

ANGUS VEAL FROM LUCERNE

infused with rose geranium and gentian root
candy and shredded cabbage leaves with fermented ginger

OR

VENISON RIB

marinated and smoked with juniper berry and masterwort
roasted Jerusalem artichoke with mace and chestnut from Fully

TÊTE DE MOINE SWISS CHEESE

natural and prepared
Mont Blanc tartlet, Beau-Rivage Palace beewax and sweet clover

MILLEFEUILLE

cream infused with sweet clover
beer from Vaud with meadowsweet

OR

SAMBIRANO GRAND CRU CHOCOLATE

infused with caraway, black fruits and génépi

OR

JUGALA'S APPLE FROM BLONDEL FAMILY

whole candied with cinnamon leaf
raisinée and sweet spices

8 Services CHF 390.-

Menus are subject to change according to seasonality and product availability.

All our meat comes from Switzerland and Austria and our fish are of Swiss and French origin.

All prices are in CHF, service and VAT included.

