

PIC AU BEAU-RIVAGE PALACE

T H E V I A R H Ô N A

AMUSE-BOUCHE

PLURAL WHITE ASPARAGUS

grilled

zabaglione with curry from Madras and Kenyan coffee

SIMMENTAL BEEF

marinated with black garlic from Bremblens and smoked vanilla

artichoke and bone marrow tartlet, hazelnut from Vaud

faustrime finger lime zabiglione

BOLIVIA GRAND CRU CHOCOLATE

infused with marigold from our greenhouse

Nama sage creamy, cardamom leaves ice cream

Served only for lunch from Tuesday to Friday.

4 Services CHF 160.-

Menu 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 and fish comes from France and Switzerland and all our breads are homemade.

All prices are in CHF, service and VAT included.

T H E P A T H

AMUSE-BOUCHE

PLURAL WHITE ASPARAGUS

grilled
zabaglione with curry from Madras and Kenyan coffee

LES BERLINGOTS ©ASP

moitié-moitié Swiss fondue
morels stuffed with wild garlic
mushroom consommé and ground ivy

SIMMENTAL BEEF

marinated with black garlic from Bremblens and smoked vanilla
artichoke and bone marrow tartlet, hazelnut from Vaud
faustrime finger lime zabaglione

BOLIVIA GRAND CRU CHOCOLATE

infused with marigold from our greenhouse
Nama sage creamy, cardamom leaves ice cream

Served only for lunch from Tuesday to Friday.

5 Services CHF 210.-

Menu 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 and fish comes from France and Switzerland and all our breads are homemade.

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 THE DANUBE

Wachau Riesling Smaragd « Spitzer Hochrain » 2006 Weingut Fritz Hirtzberger

THE GREATEST PAIRINGS WITH TEA

Green tea ritual Golden Treasure Shiracha Tea Répertoire

AND

Pouilly-Fumé « Baron de L » 2006 Domaine de Ladoucette

PERFUME IMPREGNATION

Pfalz « Im Sonnenschein G.G. » 2017 Weingut Rebholz

OR

Saké Our Rice Field 2022 Nichi Nichi

SUBLIME TERROIR OF RED

Pauillac 1^{er} Grand Cru Classé 2001 Château Lafite Rothschild

AND

Saint-Émilion 1^{er} Grand Cru Classé B 2001 Château Pavie

OR

Châteauneuf-du-Pape « Vieilles Vignes » 2016 Domaine de Villeneuve

AND

Châteauneuf-du-Pape « Marie Beurrier » 2014 Domaine Henri Bonneau

SMOOTH EMOTION

Billecart-Salmon Brut Sous Bois

SOFTNESS NEEDING

OR

Creative drink « Pink sparkle »

OR

Jurançon 1995 Clos Joliette

INITIATORY ASCENT

A sensorial travel

240.-

LIGHTNESS PATH

A non-alcoholic promise of inebriation

120.-

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.-

T H E C O A S T

AMUSE-BOUCHE

©RICOLA GREEN ASPARAGUS

with thirteen herbs from Valais region
infused with masterwort and herbs from our greenhouse

LES BERLINGOTS ©ASP

moitié-moitié Swiss fondue
morels stuffed with wild garlic
mushroom consommé and ground ivy

LEMAN LAKE FERA

candied and flamed
kohlrabi from our farmer, squid ribbons and fir buds
beurre blanc with bergamot, licorice stick and hydrangea leaves

OR

THE CAVIAR KRISTAL SEA-BASS

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

LAMB FROM APPENZELL MEADOW

infused with Mont Gibloux cheese
pressed white asparagus with saffron
black olive and green Chartreuse condiment

OR

SIMMENTAL BEEF

marinated with black garlic from Bremblens and smoked vanilla
artichoke and bone marrow tartlet, hazelnut from Vaud
faustrime finger lime zabiglione

PDO ETIVAZ FROM SWISS ALPS

natural and prepared
light foam infused with Swiss einkorn

BOLIVIA GRAND CRU CHOCOLATE

infused with marigold from our greenhouse
Nama sage creamy, cardamom leaves ice cream

OR

RHUBARB FROM VULLY

like a vacherin, cinnamon leaves milky mousse
rhubarb sorbet with Ethiopian coffee

OR

MEADOW'S MILLEFEUILLE

sweet clover cream
vaudoise beer with meadow sweet

7 Services CHF 330.-

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

All our meats and fish comes from France and Switzerland and all our breads are homemade.

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 THE DANUBE

Wachau Riesling Smaragd « Spitzer Hochrain » 2006 Weingut Fritz Hirtzberger

THE GREATEST PAIRINGS WITH TEA

Green tea ritual Golden Treasure Shiracha Tea Répertoire

AND

Pouilly-Fumé « Baron de L » 2006 Domaine de Ladoucette

FLORAL TAUTNESS

Pessac-Léognan blanc 2017 Château Smith Haut Lafitte

PERFUME IMPREGNATION

Palz « Im Sonnenschein G.G. » 2017 Weingut Rebholz

OR

Saké Our Rice Field 2022 Nichi Nichi

SUBLIME TERROIR OF RED

Pauillac 1^{er} Grand Cru Classé 2001 Château Lafite Rothschild

AND

Saint-Émilion 1^{er} Grand Cru Classé B 2001 Château Pavie

OR

Châteauneuf-du-Pape « Vieilles Vignes » 2016 Domaine de Villeneuve

AND

Châteauneuf-du-Pape « Marie Beurrier » 2014 Domaine Henri Bonneau

SMOOTH EMOTION

Billecart-Salmon Brut Sous Bois

SOFTNESS NEEDING

Creative drink « Last Pic »

OR

Creative drink « Pink sparkle »

OR

Jurançon 1995 Clos Joliette

INITIATORY ASCENT

A sensorial travel

240.-

LIGHTNESS PATH

a non-alcoholic promise of inebriation

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Supplement 60.-

T H E S U M M I T

AMUSE-BOUCHE

©RICOLA GREEN ASPARAGUS

with thirteen herbs from Valais region
infused with masterwort and herbs from our greenhouse

LES BERLINGOTS ©ASP

moitié-moitié Swiss fondue
morels stuffed with wild garlic
mushroom consommé and ground ivy

CRAYFISH FROM THE LAKE

herbal broth infused with rose geranium and gentian root
turnip pickles from Bremblens

LEMAN LAKE FERA

candied and flamed
kohlraabi from our farmer, squid ribbons and fir buds
beurre blanc with bergamot, licorice stick and hydrangea leaves

OR

THE CAVIAR KRISTAL SEA-BASS

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

LAMB FROM APPENZEL MEADOW

infused with Mont Gibloux cheese
pressed white asparagus with saffron
black olive and green Chartreuse condiment

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BOLIVIA GRAND CRU CHOCOLATE

infused with marigold from our greenhouse
Nama sage creamy, cardamom leaves ice cream

OR

RHUBARB FROM VULLY

like a vacherin, cinnamon leaves milky mousse
rhubarb sorbet with Ethiopian coffee

OR

MEADOW'S MILLEFEUILLE

sweet clover cream
vaudoise beer with meadow sweet

..... 8 Services CHF 390.-

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