



ANNE  
SOPHIE  
PIC

# *Imprégnation Absolue*

A NEW DIALOGUE  
BETWEEN FOOD  
AND NON-ALCOHOLIC DRINKS



Imprégnation  
is a  
CONTEMPORARY ALCHEMY,  
made possible by culinary art.

WATER, SMOKE, OR AIR  
wrap the products in aromas  
or penetrate them  
to reveal new flavors.

INFUSING, MARINATING,  
POACHING, SMOKING  
OR LETTING THE PRODUCTS MATURE ;  
these techniques, which are not unknown  
in French cuisine offer a new culinary universe  
when they are brought together under the concept  
of imprégnation.

It is the proof of the miracle  
of METAMORPHOSIS,  
the fluid movement of our life.



# *Imprégnation*

## — THE ART OF METAMORPHOSIS IN HARMONY

More than just a technical term, imprégnation is a concept that brings together several processes and formulations. It is closer to a philosophy, my philosophy of cooking in the broadest sense.

It allows the aromas of the products to enhance, it coats them with other aromas or flavors, by means of steeping, steaming, smoking or marinating. These processes create multiple layers of aromas, and miracles sometimes happen: the combination of two aromas, two herbs, brings out a third, made possible only through this fusion. This is the revelation of the kitchen.

Imprégnation means the deep blending of the products so that we can learn about the rich possibilities of aromas and flavours.

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## *Damification, an aromatic dialogue*

### — FOOD AND NON-ALCOHOLIC BEVERAGE PAIRINGS—A NEW CHALLENGE WITH PAZ LEVINSON

Working with Paz Levinson, our head sommelier, encouraged me to expand this world of infusion. I wanted to develop aromatic dialogues between products or dishes right down to the drinks. Food and drink combinations were born, the fruit of our intense collaboration.

The whole meal thus becomes a moment of symbiosis between aromas and flavors: coffee in several forms, an infusion between the cocktail and the lamb dish, the damp smell of autumn earth sucked in by the black wazuka tea leaves and mushrooms, the lactic nuances between the cheese and the clarification of sweet clover. It is also fascinating for me to discover the tannin content that wine contributes to the rich varieties of tannins in the leaves of Jin Jun Mei or Genmaicha . This research is an extension of my quest to open up the potential of products. The use of products in food and drink, such as coffee, tea or even shiso provides a great understanding of such products.

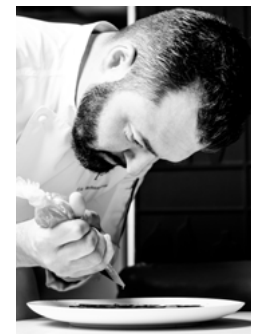
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*Further and further*

— IMPRÉGNATION,  
NEW RITUALS

I imagined that I could apply imprégnation in the dining room. So, our team prepares cocktails and tea, or mixes certain ingredients for the sauce in front of each table. It's exciting to observe the process of metamorphosis before the dishes arrive, serving as an aromatic prelude to what's about to happen at the table, and allowing the guests to smell the aromas that will be blended into the dishes... I also extend this reflexion to deserts with my executive pastry chef, Eric Verbauwhede. Everything that our team does forms part of the creation of imprégnation. The tasting follows, a pleasing invitation to the five senses.

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## TASTING NOTES

*Leman lake fera*  
MARINATED AND SMOKED  
WITH SHISO  
AND ROSAT GERANIUM

*Gruyère double cream lactic vinaigrette  
and smoked pike eggs*

## PAIRING

*Shiso Tonic*

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*Vegetal berlingots*  
CHEESE FONDUE  
MUSHROOMS FLAVOURED WITH  
TONKA BEANS  
AND NIKKA WHISKY  
*Mexican marigold broth*

PAIRING

*Café exception*  
*Good Life Coffee*

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*Omble chevalier  
de notre pêcheur*

LAQUED ON THE COAL  
CABAGE FROM  
MATHIEUR CUENDET

*Mint, coriander and lovage beurre blanc*

PAIRING

*Ama Kombucha*

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*Veal sweetbreads  
with beeswax*

LIGHTLY INFUSED  
WITH MEADOWSWEET

*Grilled corn, saffron and coffee*

PAIRING

*Wazuka-Cho,  
Black tea from Japan*

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*Saint Marcellin*  
BEER AND SWEET CLOVER  
ICE CREAM

PAIRING

*Sweet clover  
clarification*

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