



BEAU-RIVAGE PALACE
LAUSANNE

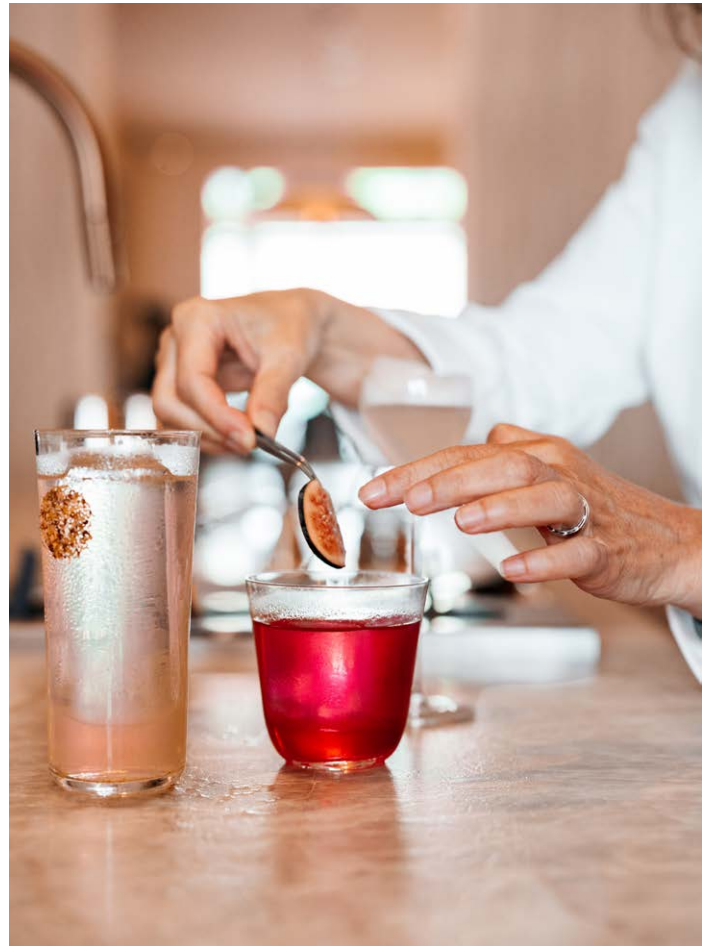




PIC AT THE BEAU-RIVAGE PALACE

For 15 years, Anne-Sophie Pic's cuisine has been the gastronomic epicenter at the heart of Lausanne's Beau-Rivage Palace, the legendary Swiss hotel that opened in 1861 on the shores of Lake Geneva. To celebrate the anniversary, Anne-Sophie Pic has conjured up a new setting enabling diners to experience even more of her creativity and her dedication to a cuisine that knows no boundaries.





GASTRONOMY IN MOTION

In her constant quest for excellence and emotional encounters, Anne-Sophie Pic has developed an unprecedented new approach to her cuisine. Guests are invited to a bold new rhythm of tasting in the restaurant's various spaces as she unveils her uniquely creative approach to eating and drinking.

PIC's new setting at the Beau-Rivage Palace was envisioned by architect, Tristan Auer, matching the inventiveness and harmony of the Chef's cuisine.

"Some encounters are stronger and more inspiring than others. This is how I draw my inspiration, especially from true innovators like the remarkable Anne-Sophie Pic whose creativity brings poetry to our lives." **TRISTAN AUER**





A NEW RESTAURANT IS A NEW LANDSCAPE

The restaurant opens horizons. The light. The sublime view. The magnificent Beau-Rivage Palace, with its mélange of spaces... the dining room, the bar, the lounge, the terrace, the garden... that all blend into a living space where one can choose a favorite corner. It is theatre... designed to spotlight the moments of tasting as the play of mirrors catches the gaze and adjusts the light throughout the day and evening.

Tristan Auer has chosen authentic raw materials: wood, leather, quartzite, stone... in soft variations of warm, feminine colors.

Some tables are cloaked by tablecloths, some covered in leather, some inlaid with walnut marquetry. Curl up into a curved armchair for a sensual journey.

The chef has imbued this new setting with exquisite art and design. A watercolor by Swiss painter, Michael Rampa. Works in leather by Helen Amy Murray... in sculpted wax by Mona Oren. The tableware is bespoke, unique pieces signed by Swiss ceramists, Léa Kreling and Cornelia Hofstetter, and designed to frame the inventiveness of the new menu.





MICHAEL RAMPA
LA POYA BY ANNE-SOPHIE PIC
WATERCOLOR ON PAPER, 170 × 100 CM
2024

LA POYA BY ANNE-SOPHIE PIC

La Poya is the traditional Swiss celebration of climbing mountains to reach glorious pastures. Michael Rampa's work pays tribute to all the Swiss producers and artisans whose work and passion Anne-Sophie has admired and respected for fifteen years. This is the artwork that welcomes you to the restaurant.

"Since childhood, Switzerland has provided me with an infinite source of wonder, no matter the time of year... from Lake Geneva to Alpine peaks, from forests to vineyards. I walk there emboldened by the hearts of women and men, by the light everywhere, by the flavors, the textures.

Like an invisible thread, this path becomes universal, a contemporary alchemy that culinary art makes possible.

Michael Rampa's pictorial work evokes my culinary signature in every way. Water binds pigments as I survey my ingredients.

Who better than this child of the Pays d'En-Haut to describe my Swiss odyssey?"

ANNE-SOPHIE PIC



LA FÉRA DU LAC LÉMAN
IMPRÉGNÉE À LA FEUILLE DE FIGUIER DU JARDIN ET ÉPICÉA
CRÈME D'AMANDES FRAÎCHES À L'AMAZAKE



LES BERLINGOTS ASP ©
FROMAGE DE BREBIS DE MONT GIBLOUX
VELOUTÉ DE MAÏS, SAFRAN DU JORAT ET LAVANDE DE NOS SERRES

HER CUISINE CELEBRATES THE LAKE, THE SCENTS OF THE LOWLANDS, THE GLORY OF THE ALPS

She has constructed a menu inspired by the historic beauty of the region's landscapes, one that reveals a palette of intense and authentic flavors with nuances of late summer. Depending on your desires, four menus are offered: *La Viarhônga*. *Le Sentier*. *La Côte*. *Le Sommet*.

The menu begins with the **Fera fish that is indigenous to Lake Geneva**. Matured and enriched by an intricately seasoned vegetable sauce, Anne-Sophie's interpretation of Fera combines the delicate aromas of garden fig leaf and spruce to reveal fresh nuances... as an ode to the lake.

She then offers a bold variation of her trademark **Berlingots ASP ©** pasta, an aromatic tour de force that blends corn and sheep's cheese with the floral aromas of lavender from Drôme, and saffron from Jorat. An extraordinary dish that evokes the taste and look of late summer.

The path continues up the Rhône, from the Mediterranean to Lausanne, with Lake Geneva's **Arctic char** roasted and enhanced by fennel, lovage, dill, and a broth of coffee and shellfish.

Next comes **Le Cochon Kraüter** – the most tender cut of pork offset by a daring concoction of cabbage and fermented ginger. Infused with gentian root and rose geranium, this dish celebrates the wildness of nature with powerful aromatics and floral notes.

“For the reopening of the PIC au Beau-Rivage,
I wanted to offer bold cuisine that celebrates the richness
of the Lausanne landscape.” **ANNE-SOPHIE PIC**



LE COCHON KRÄUTER
CARRÉ MATURE 40 JOURS ET IMPRÉGNÉ AU GÉRANIUM ROSAT ET RACINE DE GENTIANE
BONBON ET EFFEILLÉ DE CHOU AU GINGEMBRE FERMENTÉ



LA TÊTE DE MOINE AOP, AU NATUREL ET CUISINÉ
TARTELETTE MONT-BLANC, CIRE D'ABEILLE
DU BEAU-RIVAGE PALACE ET MÉLILOT



LE BRICELET AU FROMAGE FILANT

A late-summer venison chop from the season's first deer hunt is uniquely married with late summer tomatoes. The freshness, both tangy and gourmet, of the sun-drenched tomato blends with the aroma of venison marinated and smoked with juniper berries and *imperator* root.

Mont-Blanc, the physical link between Switzerland and France, inspired Anne-Sophie Pic's latest cheese creation, a reinterpretation of the Jura Mountains' **Tête de Moine AOP**. Anne-Sophie Pic's bold composition underscores the delicate sweetness of honey and beeswax with the vanilla aromas of sweet clover, revealing the softness of the cheese.

Guests will also encounter **Bricolet wafers with stringy cheese**, combining the finesse and crispiness of this traditional biscuit with the melted caramel notes of Gruyère.

Last, but by no means least, Anne-Sophie Pic has divined a unique take on a traditional white **Millefeuille Napoleon**, where the heaviest Gruyère cream is infused with sweet clover and Vaudois beer, resulting in a delicious new slant on this nostalgic dessert.



LA CÔTE DE CHEVREUIL DE CHASSE
MARINÉE ET FUMÉE À LA BAIE DE GENIÈVRE ET RACINE IMPÉRIATORE
TOMATE CONFITE DE FIN D'ÉTÉ AU MACIS



ENTER THE SOMMELIER

To accompany these creations, Anne-Sophie Pic and Paz Levinson, PIC's executive head sommelier, have created pairings – with and without alcohol – that accompany the tasting with a new aromatic dialogue.

The wine selection highlights exceptional bottles ranging from the Rhône Valley, the chef's homeland, to Swiss wines infused with intense aromas.

New **creative drinks** complete the experience. Among them, a tomato, coffee, pink bourbon and lemongrass cocktail, an alcohol-free pairing. It is a bold combination with a complex profile, perfect to be served in harmony with **late summer venison** and enhancing the game's intensity.

And then there is a distinctive blend of Kefir with the aromas of fig leaf and spruce shrub, a delicate creation sipped in concert with the lake **Fera du Lac** – richly illustrating the chef's and Paz Levinson's experiments with the techniques of fermentation.





ANNE-SOPHIE PIC AND HER TEAM OF PIC AT THE BEAU-RIVAGE PALACE

THE TEAM OF PIC AT THE BEAU-RIVAGE PALACE



ANNE-SOPHIE PIC AND JORDAN THEURILLAT, CHEF DE CUISINE
PIC AT THE BEAU-RIVAGE PALACE



ANNE-SOPHIE PIC AND DIANE BLANCH, DIRECTRICE DU RESTAURANT
PIC AT THE BEAU-RIVAGE PALACE



ANNE-SOPHIE PIC AND DOMINIQUE PERETTI, CHEF SOMMELIER
PIC AT THE BEAU-RIVAGE PALACE



It was by following this Swiss odyssey that the culinary signature of my Lausanne restaurant was born. A sensitive and floral cuisine that celebrates the lake and the scents of Alpine valleys. **ANNE-SOPHIE PIC**

CONTACT

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