



BEAU-RIVAGE PALACE  
LAUSANNE

# Summer

Press release june 2025



La grande table du jardin



Le Marché d'Anne-Sophie Pic



La cerise Vanda parfumée à la marjolaine sauvage crémeux nepeta et chocolat Grand Cru Sambirano

## The beauty of a green haven

For over 15 years, Anne-Sophie Pic's cuisine has shone at the heart of the Beau-Rivage Palace. The newly reinvented Pic au Beau-Rivage Palace, envisioned and shaped by architect Tristan Auer, reflects the creativity and harmony of the Chef's culinary universe through every detail of its design.

Driven by a constant quest for excellence and emotion, Anne-Sophie Pic now offers a new journey through her cuisine: guests are invited to experience a unique tasting rhythm, discovering her creations across the restaurant's various spaces and exploring the artistry behind her creative beverages.

The restaurant opens onto the light and stunning views of the Beau-Rivage Palace. Each space, dining room, bar, lounge, veranda, terrace, and garden, forms part of a truly exceptional setting for living and dining.

## A gastronomy in motion

“It is by walking this Swiss path that the culinary signature of my Lausanne restaurant was born. A sensitive, floral cuisine that celebrates the lake and the aromas of the plains all the way to the Alpine peaks,” says Anne-Sophie Pic, in close collaboration with **Jordan Theurillat**, Executive Chef au Pic au Beau-Rivage Palace.

It is to him that the Chef has entrusted, with complete confidence, the keys to her Lausanne establishment. A member of the Pic family for over 10 years, Jordan Theurillat lives and breathes the Chef's culinary world, animated by a shared passion for nature, local terroir, and human connection. At his side, he is supported by a passionate team and the virtuoso pastry chef **Baptiste Tisserand**.

Anne-Sophie Pic's cuisine is the result of a relentless pursuit of balance—of complex flavors, textures, and aromas—bold, sensitive, and precise down to the finest detail. Her culinary signature is not defined by a single dish, but by a philosophy: *Imprégnation*. This philosophy is based on a series of techniques and preparations that all begin with an aromatic framework.

Anne-Sophie Pic and her chefs draw on a wide range of methods, marinating, infusing, macerating, smoking, to layer and intertwine flavors in a subtle balance, creating entirely new taste experiences. Following this creative line of thought, iconic dishes have emerged such as *the Berlingots ASP ©*, *the White Millefeuille*, or *the Lightly smoked blue lobster and trap-caught crab, almond veil with sake, melon and mint*, served to His Majesty King Charles III in September 2023.

## A pluralistic approach to pairings

The *Imprégnation* philosophy extends beyond the plate. To accompany her creations, Anne-Sophie Pic, together with Paz Levinson, Group Pic's Head Sommelier, has developed pairings both with and without alcohol, each offering a new kind of aromatic dialogue.

**Dominique Peretti**, Head Sommelier at Pic at Beau-Rivage Palace, along with talented mixologist **Alexandre Besnault**, curates a selection of exceptional wines and original non-alcoholic beverages to elevate and perfect the experience.

## The garden

Anne-Sophie Pic's new Lausanne haven now features a garden just below the terrace, where the chefs even grow their own aromatic herbs! Under the shade of a flat-iron pergola adorned with elegant ivory fabrics, discover the Grande Table du Jardin, a promise of unforgettable summer evenings or relaxed daytime gatherings. This communal table seats up to 14 guests and has quickly become one of Lausanne's most enchanting summer spots.

# Lunchtime at Pic au Beau-Rivage Palace

A 90-minute interlude is all it takes to enjoy a one-of-a-kind gastronomic experience: a Michelin-starred three-course lunch, starter, main and dessert, crafted by Anne-Sophie Pic.

Renewed every two weeks, this gourmet journey is not available in the evening or on weekends.

The menu is published and regularly updated online at: <https://www.brp.ch/restaurants-bars/pic-au-beau-rivage-palace/>

Wish to come more often? The Chef will offer new seasonal Anne-Sophie Pic creations celebrating the moment. A lunch experience designed to combine excellence and ease. We highly recommend the alcohol-free pairing—a promise of light and delicate delight.

*Every Tuesday to Friday at lunch*

*Menu from CHF 160.*

*Alcohol-free pairings: CHF 40.–*

*Complimentary valet parking*

## Upcoming Highlights at Pic au Beau-Rivage Palace

### SWISS WEEK

**August 26 to August 30, 2025**

From Tuesday, August 26 to Saturday, August 30, discover the soul of Swiss terroirs through an exclusive seven-course menu created by Anne-Sophie Pic and her Chef Jordan Theurillat, celebrating the ingredients of local producers featured at the **Marché Pic au Beau-Rivage Palace on Friday, August 29** (more details to follow).

**Anne-Sophie Pic will be delighted to welcome guests in person for dinner on Wednesday, lunch and dinner on Thursday, and lunch on Friday, to share this heartfelt ode to Swiss terroir.**

The menu will be paired, if you wish, with a curated selection celebrating Swiss vineyards: **six wines and one distilled spirit from seven different cantons**, including:

Marie-Thérèse Chappaz (Valais)

Domaine Wannaz (Vaud)

Castello Luigi (Ticino)

Weingut Bachtobel (Thurgau)

Weingut Eichholz (Grisons)

Domaine de la Devinière Novelle (Geneva)

Orator Distillery (Zurich)

**On Thursday, August 28, from 7 p.m., these winemakers will be present at the restaurant** to guide you through their creative journeys. Anne-Sophie Pic and Paz Levinson, joined by the Lausanne sommelier team, including Louis Le Conte, recently named Best Young Sommelier of France, look forward to sharing this unique moment with you.

PIC AU BEAU-RIVAGE PALACE

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