

PIC AT BEAU-RIVAGE PALACE
FROM 02.08 TO 14.08

T H E V I A R H Ô N A

AMUSE-BOUCHE

THE ARTIC CHAR

marinated with fir buds and ASP gin, pickled cucumber
lactic vinaigrette with Mexican tarragon and smoked fish roe

THE SWISS ANGUS BEEF

infused with eucalyptus and masterwort root
aubergines from Bremblens and mint from our garden

BOLIVIA GRAND CRU CHOCOLATE

infused with marigold from our greenhouse
Nama sage crèmeux and cardamom leaves ice cream

Served only for lunch from Wednesday to Friday.

All our fish and our meat are sourced from Switzerland

All our bread is homemade, except our gluten-free bread selection.

All prices are in CHF, service and VAT included.

4 Services CHF 120.-

T H E P A T H

AMUSE-BOUCHE

THE ARTIC CHAR

marinated with fir buds and ASP gin, pickled cucumber
lactic vinaigrette with Mexican tarragon and smoked fish roe

LES BERLINGOTS @ASP

ewe's milk cheese from Neuchâtel canton
courgette flower
vegetal consommé with marigold and verbena from our garden

THE SWISS ANGUS BEEF

infused with eucalyptus and masterwort root
aubergines from Bremblens and mint from our garden

BOLIVIA GRAND CRU CHOCOLATE

infused with marigold from our greenhouse
Nama sage crèmeux and cardamom leaves ice cream

Served only for lunch from Wednesday to Friday.

5 Services CHF 210.–

Two alcoholic or non-alcoholic pairings included.

All our fish and our meat are sourced from Switzerland

All our bread is homemade, except our gluten-free bread selection.

All prices are in CHF, service and VAT included.