

PIC AT BEAU-RIVAGE PALACE

À LA CARTE

STARTERS

TOMATO FROM THE CUENDET FAMILY 65.-
in its crispy shell
smoked vanilla, lavender, caraway ice cream

LES BERLINGOTS @ASP 75.-
ewe's milk cheese from the Canton of Neuchâtel
courgette flower
vegetal consommé with marigold and verbena from our garden

THE GREEN BEANS 55.-
fig leaf
fir buds and eucalyptus

MAIN COURSES

BLUE LOBSTER FROM BRITTANY 145.-
roasted white peaches and turnips from Bremblens
curry and wild chamomile sabayon

THE FERA FROM LAKE GENEVA 115.-
poached in seaweed butter
green peas, cinnamon and geranium rosat

THE CAVIAR TSAR IMPÉRIAL SEA BASS 290.-
the way my father Jacques Pic used to love it in 1971

THE VEAL 130.-
infused with blackcurrant leaves
Bremblens chard cushion and Peruvian sage yogurt

LAMB FROM PAYS-D'ENHAUT 140.-
infused with pollen garum
roasted Bremblens lettuce and green Chartreuse

CHEESE

CRISPY MARÉCHAL CHEESE 25.-
lovage ice cream
fir buds and herbs from our greenhouse

DESSERTS

WHITE PEACH FROM THE ORCHARD 40.-
génépi baba
smooth cream with herbs from our mountains

VALAISIAN APRICOTS 40.-
jam and sorbet infused with beer from Jorat
elderflower and meadowsweet emulsion

WHITE MILLE-FEUILLE 40.-
monochrome
Tahitian vanilla, jasmine and voatsiperifery pepper

BOLIVIA GRAND CRU CHOCOLATE 40.-
infused with marigold from our greenhouse
Nama sage crémeux and cardamom leaves ice cream

PAIRINGS

LEGENDARY HALTS

CHF 400.-

Muri X Pic « Uzumé »
And
Sancerre Rosé « Chavignol » 2023 Domaine François Cotat

Condrieu « Vernillon » 2016 Domaine Jamet

VDF « Diplôme d'Empire » 2022 Domaine Comte Abbaticci

Or

Champagne « Louis Salmon » 2009 Billecart-Salmon

Neuchâtel « Vieilles Vignes » 2018 Domaine Rochette
And
Vosne-Romanée « Les Suchots » 2018 Domaine Prieuré Roch

Or

IGT Toscana 2017 Massetino
And
Pomerol 2018 Château Trotanoy

Coteaux-du-Loir « Vieilles Vignes Éparses » 2020 Domaine Bellivière

IGT Toscana « Ornus dell'Ornellaia » 2011 Tenuta dell'Ornellaia

Or

VDF 2005 Clos Joliette

Or

Sauternes 1er Grand Cru Classé Supérieur 1997 Château d'Yquem

Or

Porto Colheita 1935 Rozès

INITIATORY ASCENT

A wine-focused pairing highlighting Swiss terroirs, selected sake and a few singular creations.

A precise aromatic progression crafted to elevate each stage of the menu.

CHF 240.-

LE SENTIER DES LÉGÈRETÉS

Combining house fermentations, rare teas, coffees with specialty and crafted mixology creations.

CHF 120.-

T H E C O A S T

AMUSE-BOUCHE

TOMATO FROM THE CUENDET FAMILY

in its crispy shell
smoked vanilla, lavender, caraway ice cream

LES BERLINGOTS @ASP

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

THE FERA FROM LAKE GENEVA

poached in seaweed butter
green peas, cinnamon and geranium rosat
OR

THE CAVIAR TSAR IMPÉRIAL SEA BASS

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

THE VEAL

infused with blackcurrant leaves
Bremblens chard cushion and Peruvian sage yogurt
OR

LAMB FROM PAYS-D'ENHAUT

infused with pollen garum
roasted Bremblens lettuce and green Chartreuse

CRISPY MARÉCHAL CHEESE

lovage ice cream
fir buds and herbs from our greenhouse

WHITE PEACH FROM THE ORCHARD

génépi baba
smooth cream with herbs from our mountains
OR

VALAISIAN APRICOTS

jam and sorbet infused with beer from Jorat
elderflower and meadowsweet emulsion
OR

WHITE MILLE-FEUILLE

monochrome
Tahitian vanilla, jasmine and voatsiperifery pepper
OR

BOLIVIA GRAND CRU CHOCOLATE

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

7 Services CHF 330.-

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

All our meat is sourced from Switzerland.

All our fish is sourced from N.E Atlantic and Switzerland.

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

All prices are in CHF, service and VAT included.

PAIRINGS

LEGENDARY HALTS

CHF 500.-

Muri X Pic « Uzumé »
And
Sancerre Rosé « Chavignol » 2023 Domaine François Cotat

Condrieu « Vernillon » 2016 Domaine Jamet

Champagne « Initial » Jacques Selosse

VDF « Diplôme d'Empire » 2022 Domaine Comte Abbaticci

Or

Champagne « Louis Salmon » 2009 Billecart-Salmon

Neuchâtel « Vieilles Vignes » 2018 Domaine Rochette
And
Vosne-Romanée « Les Suchots » 2018 Domaine Prieuré Roch

Or

IGT Toscana 2019 Massetino
And
Pomerol 2018 Château Trotanoy

Coteaux-du-Loir « Vieilles Vignes Éparses » 2020 Domaine Bellivière

IGT Toscana « Ornus dell'Ornellaia » 2011 Tenuta dell'Ornellaia

Or

VDF 2005 Clos Joliette

Or

Sauternes 1er Grand Cru Classé Supérieur 1997 Château d'Yquem

Or

Porto Colheita 1935 Rozès

INITIATORY ASCENT

A wine-focused pairing highlighting Swiss terroirs, selected sake and a few singular creations.

A precise aromatic progression crafted to elevate each stage of the menu.

CHF 290.-

LE SENTIER DES LÉGÈRETÉS

Combining house fermentations, rare teas, coffees with specialty and crafted mixology creations.

CHF 160.-

T H E S U M M I T

AMUSE-BOUCHE

TOMATO FROM THE CUENDET FAMILY

in its crispy shell
smoked vanilla, lavender, caraway ice cream

LES BERLINGOTS @ASP

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

BLUE LOBSTER FROM BRITTANY

roasted white peaches and turnips from Bremblens
curry and wild chamomile sabayon

THE FERA FROM LAKE GENEVA

poached in seaweed butter
green peas, cinnamon and geranium rosat
OR

THE CAVIAR TSAR IMPÉRIAL SEA BASS

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

THE VEAL

infused with blackcurrant leaves
Bremblens chard cushion and Peruvian sage yogurt
OR

LAMB FROM PAYS-D'ENHAUT

infused with pollen garum
roasted Bremblens lettuce and green Chartreuse

CRISPY MARÉCHAL CHEESE

lovage ice cream
fir buds and herbs from our greenhouse

WHITE PEACH FROM THE ORCHARD

génépi baba
smooth cream with herbs from our mountains
OR

VALAISIAN APRICOTS

jam and sorbet infused with beer from Jorat
elderflower and meadowsweet emulsion
OR

WHITE MILLE-FEUILLE

monochrome
Tahitian vanilla, jasmine and voatsiperifery pepper
OR

BOLIVIA GRAND CRU CHOCOLATE

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

8 Services CHF 390.-

Menus are subject to change according to seasonality and product availability.
All our meat is sourced from Switzerland.
All our fish is sourced from N.E Atlantic and Switzerland.
All our bread is homemade, except our gluten-free bread selection.
All prices are in CHF, service and VAT included.

