

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
corn velouté, mace and meadowsweet

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 LINE-CAUGHT TURBOT 135.-
courgettes from bremblens
broth infused with marigold and green chartreuse

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

WILD VENISON RACK 140.-
marinated and smoked with juniper berries and wood avens root
confit late-summer tomatoes

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

THE WILD BLUEBERRIES 40.-
like a walk in the mountains
chartreuses and smoked vanilla

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

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

PAIRINGS

LEGENDARY HALTS

CHF 400.-

Alsace Riesling « Clos Sainte-Hune » 2017 Domaine F.E. Trimbach

Côtes-du-Jura « Rouchamps » 2018 Domaine J-F Ganevat

Bordeaux « Y d'Yquem » 2022 Château d'Yquem

Or

Champagne « Louis Salmon » 2009 Billecart-Salmon

Neuchâtel « Vieilles Vignes » 2018 Domaine Rochette

And

Vosne-Romanée « Les Suchots » 2018 Domaine Prieuré Roch

Or

Côte-Rôtie 2017 Domaine Jamet

And

L'Hermitage 2017 Domaine J-L Chave

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

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

Or

Creative drink : chemin de Saint Bruno

Or

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

Or

Porto Colheita 1935 Dom 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

THE GREEN BEANS

fig leaf
fir buds and eucalyptus

LES BERLINGOTS @ASP

ewe's milk cheese from the Canton of Neuchâtel
corn velouté, mace and meadowsweet

THE LINE-CAUGHT TURBOT

courgettes from brembiens
broth infused with marigold and green chartreuse

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
Brembian chard cushion and Peruvian sage yogurt

OR

WILD VENISON RACK

marinated and smoked with juniper berries and wood avens root
confit late-summer tomatoes

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

THE WILD BLUEBERRIES

like a walk in the mountains
chartreuses and smoked vanilla

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 and Austria.

All our fish is sourced from Switzerland and France.

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.-

Alsace Riesling « Clos Sainte-Hune » 2017 Domaine F.E. Trimbach

Côtes-du-Jura « Rouchamps » 2018 Domaine J-F Ganevat

Champagne « Initial » Jacques Selosse

Bordeaux « Y d'Yquem » 2022 Château d'Yquem

Or

Champagne « Louis Salmon » 2009 Billecart-Salmon

Neuchâtel « Vieilles Vignes » 2018 Domaine Rochette

And

Vosne-Romanée « Les Suchots » 2018 Domaine Prieuré Roch

Or

Côte-Rôtie 2017 Domaine Jamet

And

L'Hermitage 2017 Domaine J-L Chave

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

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

Or

Creative drink : chemin de Saint Bruno

Or

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

Or

Porto Colheita 1935 Dom 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

THE GREEN BEANS

fig leaf
fir buds and eucalyptus

LES BERLINGOTS @ASP

ewe's milk cheese from the Canton of Neuchâtel
corn velouté, mace and meadowsweet

BLUE LOBSTER FROM BRITTANY

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

THE LINE-CAUGHT TURBOT

courgettes from Bremblens
broth infused with marigold and green chartreuse

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

WILD VENISON RACK

marinated and smoked with juniper berries and wood avens root
confit late-summer tomatoes

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

THE WILD BLUEBERRIES

like a walk in the mountains
chartreuses and smoked vanilla

OR

WHITE MILLE-FEUILLE

monochrome
Tahitian vanilla, jasmine and voatsiperifery pepper

OR

BOLIVIA GRAND CRU CHOCOLATE

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

8 Services CHF 390.-

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

