

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 Neuchâtel canton
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 leaf
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

P A I R I N G S

LEGENDARY HALTS

A journey into the treasures of the Beau-Rivage Palace cellar, where iconic terroirs meet legendary signatures.

This experience also opens the doors to more confidential discoveries.

CHF 400.-

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 character and crafted mixology creations.

A light and surprising aromatic journey, designed to accompany each dish with precision and elegance.

CHF 120.-

Louis XIII experience (1 cl), thanks to Anne-Sophie Pic's cuisine, we are able to offer an ambitious pairing with this Maison Rémy Martin Cognac.

Supplement 60.-

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 Neuchâtel canton
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 leaf
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 meats comes from Switzerland.

Our fish comes from N.E Atlantic and Switzerland.

All our breads are homemade, except our gluten-free bread selection.

All prices are in CHF, service and VAT included.

P A I R I N G S

LEGENDARY HALTS

A journey into the treasures of the Beau-Rivage Palace cellar, where iconic terroirs meet legendary signatures.

This experience also opens the doors to more confidential discoveries.

CHF 500.-

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 character and crafted mixology creations.

A light and surprising aromatic journey, designed to accompany each dish with precision and elegance.

CHF 160.-

Louis XIII experience (1 cl), thanks to Anne-Sophie Pic's cuisine we are able to offer an ambitious pairing with this Maison Rémy Martin Cognac.

Supplement 60.-

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 Neuchâtel canton
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 leaf
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 crèmeux and cardamom leaves ice cream

8 Services CHF 390.-

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

All our meats comes from Switzerland.

Our fish comes from N.E Atlantic and Switzerland.

All our breads are homemade, except our gluten-free bread selection.

All prices are in CHF, service and VAT included.

