

PIC BLANC

Arctic char from Murgat
slightly smoked with Gedeo coffee
vinaigrette and beetroot pickles with marigold, lemon bigarade



Green asparagus from Roques-Hautes
impregnated in ground ivy and geranium
escabeche of grilled sardines
warm mayonnaise with ivy and nasturtium



Savoyard berlingots
fondue of beaufort and abundance with absinthe
reduced onion consommé and black truffle from Drôme



CHOICE

John Dory from the Vendée coasts
marinated with buckwheat and yuzu leaf
sea urchin and sansho pepper sabayon
shells, crusty Jerusalem artichoke

or

Kristal caviar seabass (*Add on 50€*)
created in 1971 by Jacques PIC
reinterpreted in 2021 by Anne-Sophie Pic
foamy champagne sauce, sake
rose and citrus jabara from Mas Bachès



CHOICE

Piegon from Miéral
with Hojicha tea and blackcurrant berries
roasted white asparagus and cocoa nibs

or

Aubrac-Wagyu beef
impregnated with eucalyptus and Chartreuse
grilled leeks with shiso
stuffed morels from Savoie



Termignon blue cheese from Frédéric Muller
yogurt with meadowsweet



CHOICE

Milky chocolate
from Nicolas Berger
malted barley
Mégevanne beer
slight bitterness

or

Doyenné du Comice
pear from Savoie
roasted with Madras curry
rose buttons ice cream

or

Le millefeuille blanc
Tahiti vanilla mousse
fine jasmine jelly
Voatsiperifery pepper foam

MENU PIC BLANC 270€

WINE PAIRING 190€

NON-ALCOHOLIC PAIRING 120€