

## PIC BLANC

Cornish crab from Roscoff  
kororima and lovage emulsion consommé  
coral condiment, kabosu lemon



Parsnip from Guernesey  
roasted with Grenoble walnuts  
lukewarm mayonnaise with dill seeds, Madras curry and Amontillado



Berlingots ASP®  
with brie from 30 Arpents' farm  
marine breeze broth with seaweed



CHOICE

John Dory from the Vendée coasts  
impregnated 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

Hunting roe deer  
marinated with smoked vanilla,  
black garlic and Hautes Glaces whisky  
braised radicchio quince with hibiscus

or

Aubrac-Wagyu beef  
impregnated with grilled chestnuts, kombu  
turniprooted chervil with old rum from  
Martinique and Madagascar vanilla



Termignon blue cheese from Frédéric Muller  
mountains' meadowsweet yogurt



CHOICE

Milky chocolate

or

Doyenné du Comice  
pear from Savoie

or

Le millefeuille blanc

roaster Nicolas Berger,  
malted barley  
Mégevanne beer from the  
brewery Bacchante

roasted with Madras curry  
rose buttons ice cream

Tahiti vanilla mousse  
fine jasmine jelly  
Voatsiperifery pepper foam

MENU PIC BLANC \_270€

WINE PAIRING \_190€

NON-ALCOHOLIC PAIRING \_120€