

LE PIC DE MIDI

Savoyard berlingots

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



CHOICE

Scallops from Dieppe *or* Kristal caviar seabass (*Add on 50€*)
broccoli, seagrass and seaweed *created in 1971 by Jacques PIC*
from Jean-Marie Pedron *reinterpreted in 2021 by Anne-Sophie Pic*
spinach and ginger green juice foamy champagne sauce, sake
tonka bean, Kaffir lime rose and citrus jabara from Mas Bachès



Bresse poultry

stuffed with tarragon, supreme sauce with bergamot
giblets tartelette, kohlrabi, pickled pine buds



CHOICE

Milky chocolate

or

Doyenné du Comice
de Savoie pear

or

Le millefeuille blanc

from Nicolas Berger
malted barley
Mégevanne beer
slight bitterness

roasted with Madras curry
rose buttons ice cream

Tahiti vanilla mousse
fine jasmine jelly
Voatsiperifery pepper foam

MENU PIC DE MIDI 190€

WINE PAIRING 120€

NON-ALCOHOLIC PAIRING 80€