

LE PIC DE MIDI

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



CHOICE

Scallops from Dieppe *or* Kristal caviar seabass (*Add on 50€*)
creamy broccoli, seasprout and *created in 1971 by Jacques PIC*
seaweed 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
offal tartelette, kohlrabi, pickled pine buds



CHOICE

Milky chocolate *or* Doyenné du Comice *or* Le millefeuille blanc
roaster Nicolas Berger *de Savoie pear*
malted barley roasted with Madras curry
Mégevanne beer from the rose buttons ice cream
brewery Bacchante Tahiti vanilla mousse
fine jasmine jelly
Voatsiperifery pepper foam

MENU PIC DE MIDI _ 190€

WINE PAIRING _ 120€

NON-ALCOHOLIC PAIRING _ 80€