

PIC BLANC

Onion royale from Cévennes

lard matured by Thomas Bessette, black garlic and Drôme truffle
walnut praliné, smoked vanilla onion



Parsnip from Guernesey

roasted with Amontillado, Piedmont white hazelnut
warm mayonnaise with dill seeds and Madras curry



Les Berlingots ASP®

Savoy reblochon cheese matured by Joseph Paccard, chestnut consommé
flavored with caraway and chamomile



CHOICE

Artic Char

from Charles Murgat
Jerusalem artichoke
dulce de leche
Gédéo coffee and bergamot

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

Sweetbread

from the Chartreuse Massif
Savoyard fondue en impregnation
cauliflower and sweet clover tartlet
pollen and beeswax

or

Hunting roe deer from Alsace

marinated in juniper, pine and ASP® gin
brown mushrooms by Rudy Lauberton
blueberries pickles from Savoy



Brie from Meaux

farmed brie de Meaux AOP from the 30 Arpents farm
Madagascar vanilla



CHOICE

Herbaceous chocolate

green Chartreuse
crispy tart
caraway ice cream

or

Le millefeuille

perfumed
with meadowsweet
malted barley
local beer from Megève

or

Doyenné du Comice pear

roasted with butter
honey and lemongrass
smoked sesame
enhanced with galanga

MENU **PIC** BLANC 295€

WINE PAIRING 195€

NON-ALCOHOLIC PAIRING 120€