

A LA CARTE

Brie from Meaux & vanilla

farmed brie de Meaux AOP from the 30 arpents farm & Madagascar vanilla

15€

Truffle cheese like a brie

stuffed with Brillat & truffle from Perigord

20€

The Peach

cooked in a miso shell & perfumed with verbena
iced sake Nigori

34€

The rhubarb from Mathieu Vermès

cooked in sugar crust perfumed with pink pepper
& freshened with agastache

30€

Chocolate gavottes

light mousse with Ethiopian Gedeo coffee
caraway & liquorice ice cream

34€

The contemporary fraisier

freshened with dill
Tchuli pepper from the mill

32€

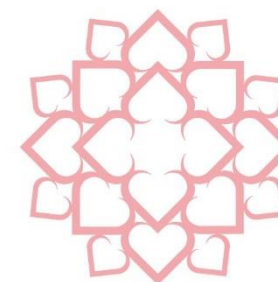
Le millefeuille blanc

light mousse with Leatherwood honey
eucalyptus in a fine jelly & blackcurrant slightly tart

30€

CHEESE

DESSERTS



LA DAME DE PIC

Le
1920
MEGÈVE

A LA CARTE

THE STARTERS

- The Violin zucchini 90€
 cooked on the barbecue
 impregnated with verbena & Vietnamese coriander
 white butter sauce with caviar

- Les Berlingots savoyards 58€
 beaufort & abundance like a fondue with absinthe
 green zebra tomato broth
 infused with meadowsweet & ground ivy

- The Fario's trout from the Oron's Fountains 62€
 marinated with pine buds & gin from Mont Blanc
 cucumber pickles
 lactic vinaigrette with marigold oil smoked pickerel's eggs

- The green peas & shells 56€
 like a lukewarm tartelette
 white flowers sabayon

FISH

- Arctic char from the Alps' mountainside 80€
 lacquered with the whisky from Hautes Glaces
 grilled leeks
 Gedeo coffee & lovage emulsion

- Blue lobster from Brittany coast 145€
 grilled on barbecue
 lukewarm mayonnaise with mint, sorrel & curry
 smoked crapaudine beetroot

- Wild turbot from Sables d'Olonne 96€
 cooked meunière
 tartelette with Douglas pine carrots & buckwheat
 chamomile & caraway sabayon

- Seabass with caviar 150€ / 230€
Created in 1971 by Jacques PIC – reinterpreted in 2021 by Anne-Sophie Pic
 foamy sauce with champagne – sake rose

MEAT

- The lamb from the Alps pastures 98€
 marinated with agastache, lemon balm & vegetal elixir from Grande Chartreuse
 red capsicums & seaweeds from Jean-Marie Perdron

- The rabbit from Bresse 82€
 marinated with basil & black cardamom
 local corn & nasturtium coulis

- The pigeon from Miéral 86€
 roasted on the chest
 blackcurrant bud, cacao chunks & Hojicha tea
 cooked celery ribs, blackcurrant & rhubarb

- Hunted venison 95€
 impregnated geranium & pepper with gin ©ASP
 cherries from Drôme, black garlic & roasted fennel

"Cuisiner pour ceux
 qu'on aime,
 la plus belle preuve
 d'amour"

Anne-Sophie Pic