



LA DAME DE PIC

Le 1920  
HOTEL

~ PIC BLANC ~

Arctic char from Murgat's  
marinated with bergamot and Gédéo coffee  
vinaigrette and beet pickles with lovage



Scallops of Normandy

cooked meunière, creamy broccoli, sea herbs and spinach with ginger,  
emulsified sauce with Tonka bean and combava



Savoyard berlingots

fondue of beaufort and abundance cheese, black truffle from Vaucluse  
spicy consommé with sweet onion



AU CHOIX

Kristal Caviar Bass fish

foamy champagne sauce - sake, rose  
and Jabara citrus

OU

Small Ship's Burbot

butternut squash tartlet, poutargue gnocchi,  
old mimolette and saffron sabayon

*Supplément 50€*



AU CHOIX

The hunting deer

impregnated with smoked vanilla, black garlic and  
Hautes-Glacs whisky, braised radicchio and poached  
quince with hibiscus

OU

Gregory Delassus's pig

marinated barley drecches  
persimmon veil and cress coulis with horseradish



AU CHOIX

The cheese trolley

selection of cheeses from our regions

OU

Vanilla brie de Meaux

Brie de Meaux farmhouse PDO from the 30 arpents  
farm, Tahitian vanilla



AU CHOIX

The melting apple

like a Queen of Reinettes tatin,  
melilot-infused cream and Savoyard  
cider sorbet

OU

Le millefeuille blanc

light cream infused with  
caraway fine tansy jelly and  
orange confit

OU

Les gavottes chocolatées

light mousse with Ethiopian Gedeo  
coffee, ice cream with cinnamon leaf

Menu **PIC BLANC** 240€

Wine agreement + 185€

Non-alcoholic beverage agreement + 80€