

~ EPICURIEUX ~

Les Berlingots savoyards

beaufort & abundance like a fondue with absinthe
green zebra tomato broth
infused with meadowsweet & ground ivy



CHOICE

Arctic char from the Alps' mountainside

lacquered with the whisky from Hautes Glaces
grilled leeks
Gedeo coffee & lovage emulsion

OR

Seabass with caviar

(50€ extra charge)

*Created in 1971 by Jacques PIC – reinterpreted in 2021
by Anne-Sophie Pic
foamy sauce with champagne – sake rose*



Hunted venison

impregnated geranium & pepper with gin ©ASP
cherries from Drôme, black garlic & roasted fennel



CHOICE

The rhubarb from Mathieu Vermès

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

OR

Le millefeuille blanc

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

OR

The Chocolate gavottes

light mousse with Ethiopian
Gedeo coffee
caraway & liquorice ice cream

Menu EPICurieux 190€

Wine pairing +120€

Non alcoholic pairing + 60€

Menu is served for the whole table.