



LA DAME DE PIC

1^{Le} 1920
MEGÈVE

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

Amelphatic

A LA CARTE

STARTERS

The tomato lightly candied creamy burrata smoked with root of masterwort, basil sauce vierge and geranium	42€
Le berlingot savoyard beaufort & abondance cheeses with absinth mushrooms consommé	48€
Fario trout from Les fontaines de l'Oron marinated with pine tree buds & Mont Blanc gin pickles, marigold oil lactic vinaigrette and smoked pike eggs	58€
Frog legs meunière mix of zucchini dashi bouillon, sweet woodruff, mexican taragon and tonka bean	56€

A LA CARTE

Alpine omble

lacquered with barley whisky
grilled baby leeks, coffee beurre blanc and lovage

59€

Wild flounder

celery and cooked rhubarb
cassis bud and juniper berries sauce

72€

Le bar au caviar

Created in 1971 by Jacques Pic – reinterpreted by Anne-Sophie Pic
foamy champagne sauce, sake, rose, and Jabara citrus

140/220€



MEATS

Alpine lamb

marinated with gastache, lemon balm and elixir from La Grande Chartreuse
red peppers and seaweed

67€

Charolais Beef AOP

minth, Leatherwood cognac and Sarawak pepper
lightly candided eggplant and black garlic from La Drôme

Saint Jorioz's sweetbread

beeswax shell
delicately flavoured with spring honey and sweet clover
mezcal artichokes

62€

A LA CARTE

CHEESES

Cheese board 35€
your choice from our selection of regional cheeses

DESSERT

Les gavottes chocolatées 29€
light ethopian coffee mousse and cinnamon leaf ice cream

Millefeuille blanc 28€
with leatherwood honey, eucalyptus jelly and cassis

Revisited fraisier 30€
strawberry tart refreshed with dill and Tchuli pepper

Yannick Colombié's cherries 32€
rose and green anise

Mathieu Vermès's rhubarb 30€
elderflower, cottage cheese pie and orange blossom

~ PIC BLANC ~

The tomato

burrata, root of masterwort, basil & rose géranium



The Fario trout from Oron fountain

pine tree budsmarigold oil lactic vinaigrette & smoked pike eggs



The Savoyard berlingot

beaufort & abondance cheeses with absinth & mushrooms consommé



YOUR CHOICE

The Wild flounder

celery and cooked rhubarb
cassis bud & juniper berries sauce

OR

The Caviar Sea Bass

foamy champagne sauce
sake, rose & Jabara
Supplement 50€



YOUR CHOICE

The Charollais Beef AOP

Mint, Lhéraud cognac, pepper
eggplant & black garlic

OR

The Alpine lamb

agastache, lemon balm
elixir from La Grande Chartreuse
red peppers & seaweed



The Brie de Meaux fermier AOP

Farmhouse Brie de Meaux from 30 Arpents farm, Madagascar vanilla



YOUR CHOICE

Revisited Fraisier

strawberry tart refreshed with dill
and Tchuli pepper

OR

The white
millefeuille

honey, eucalyptus jelly and
cassis

OR

Chocolate gavottes

coffee mousse & cinnamon leaf ice
cream

Menu PIC BLANC 210€

accord vins + 160€

accord boisson sans alcool + 80€