



LA DAME DE PIC

1<sup>Le</sup> 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

### FISHES

#### Alpine omble

59€

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

#### Wild flounder

72€

celery and cooked rhubarb  
cassis bud and juniper berries sauce

#### Le bar au caviar

140/220€

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



### MEATS

#### Alpine lamb

67€

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

#### Beef Charolles AOP

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

#### Saint Jorioz's sweetbread

62€

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

## 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

## ~ PIC DU MIDI ~

### The tomato

lightly candied

creamy burrata smoked with roof of masterwort, basil sauce vierge, geranium



YOUR CHOICE

### Alpine Omble

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

OU

### The Caviar Sea Bass

foamy champagne sauce  
sake, rose & Jabara  
Supplement 50€



### Beef Charolles AOP

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



### Revisited fraisier

strawberry tart refreshed with dill and Tchuli pepper

Menu PIC du Midi 160€

accord vins +80€

accord boisson sans alcool + 60€

~ 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€