

## ~ PIC BLANC ~

### The Fario's trout from the Oron's Fountains

marinated with pine buds & gin from Mont Blanc  
cucumber pickles  
lactic vinaigrette with marigold oil smoked pickerel's eggs



### The green peas & shells

like a lukewarm tartelette  
white flowers sabayon



### Les Berlingots savoyards

beaufort & abondance 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



CHOICE

### The lamb from the Alps

marinated with agastache, lemon balm & vegetal elixir  
from Grande Chartreuse  
red capsicums & seaweeds from Jean-Marie Perdron

OR

### The rabbit from Bresse

marinated with basil & black cardamom  
local corn & nasturtium coulis



CHOICE

### Brie from Meaux & vanilla

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

OR

### Truffle cheese like a brie

stuffed with Brillat & truffle from Perigord



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 PIC Blanc 255€

Wine pairing +190€

Non alcoholic pairing +80€

Menu is served for the whole table.