

## PIC COLLECTION DE PRINTEMPS

330.-

## AMUSE BOUCHE

## SMALL GREEN PEAS AND AQUITAINE CAVIAR

creamy small green peas and caviar  
white mousse of spring onions

## LAKE CRAYFISH

slowly roasted in crustacean butter  
spring turnip variations  
broth slightly perfumed with Voatsiperifery pepper and Tonka bean

## LINE-CAUGHT BASS WITH AQUITAINE CAVIAR

as my father, Jacques PIC, loved it – 1971 –

## MILK-FED LAMB FROM AVEYRON

pan-roasted saddle and rack  
runny fresh Aubonne goat cheese  
consommé slightly smoked

## FRESH AND MATURED CHEESE

## RHUBARB AND GINGER

home-made vanilla and ginger yogurt  
rhubarb jam and sorbet

## ÉMOTIONS

245.-

195.- (choice between Vegetables and Shellfish)

## AMUSE BOUCHE

## SPRING VEGETABLES AND OLD PARMESAN

raw and slightly acidulous vegetables  
old parmesan cream  
tarragon coulis

## SHELLFISH AND LICORICE

cooked “à la marinière”  
melting and lightly grilled baby leeks  
creamy home-made yogurt with licorice wood

## FERA FROM THE LAKE

grilled on the skin  
crispy and fine turnip mousse scented with Arabica coffee  
Menton's lemon peel butter sauce

## FARM PIGEON

slowly roasted supreme, confit thigh  
melting rhubarb with Madagascar pepper  
in its juices

## FRESH AND MATURED CHEESE

## STRAWBERRY AND FIR BUD

crunchy meringue and strawberry marmalade  
fir bud Chantilly cream and sorbet

*«Culinary compositions imagined by Anne-Sophie Pic  
and created in Lausanne by Guillaume Raineix and his team»*

## AU PRINTEMPS

### STARTERS

FRESH MORELS, SMALL GREEN PEAS AND BROAD BEAN runny chicken egg morel broth lightly perfumed with cinnamon leaf and Bourbon Pointu coffee from Réunion	78.-
WILD ABALONE AND WHITE ASPARAGUS cooked meunière white asparagus tips and melting purple artichoke iodized broth with wakame seaweed	85.-
SPRING VEGETABLES AND OLD PARMESAN raw and slightly acidulous vegetables old parmesan cream tarragon coulis	58.-
SHELLFISH AND LICORICE cooked "à la marinière" melting and lightly grilled baby leeks creamy home-made yogurt with licorice wood	70.-
SMALL GREEN PEAS AND AQUITAINE CAVIAR creamy small green peas and caviar white mousse of spring onions	115.-

**FISH AND CRUSTACEANS**

<b>FERA FROM THE LAKE</b>	<b>80.-</b>
grilled on the skin crispy and fine turnip mousse scented with Arabica coffee Menton's lemon peel butter sauce	
<b>WILD TURBOT</b>	<b>125.-</b>
slowly cooked baby leeks and marinated Mediterranean anchovies green Matcha tea broth	
<b>LAKE CRAYFISH</b>	<b>96.-</b>
slowly roasted in crustacean butter spring turnip variations broth slightly perfumed with Voatsiperifery pepper and Tonka bean	
<hr/> <b>« JACQUES PIC » SEA BASS WITH CAVIAR</b>	<hr/> <b>250.-</b>
for those who cannot resist the mythical dish my father created in 1971 30 g of Aquitaine caviar	
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**MEAT, POULTRY AND OFFAL**

<b>FARM PIGEON</b>	<b>110.-</b>
slowly roasted supremes, confit thighs melting rhubarb with Madagascar pepper in its juices	
<b>MILK-FED LAMB FROM AVEYRON</b>	<b>118.-</b>
pan-roasted saddle and rack runny fresh Aubonne goat cheese consommé slightly smoked	
<b>BRESSE POULARD</b>	<b>98.-</b>
slowly cooked supreme melting turnips and chutney of Medjoul dates poultry juices	
<b>CLASSIC SIMMENTAL BEEF Tournedos WITH DUCK FOIE GRAS</b>	<b>120.-</b>
in layers, gnocchi with mild spices	

Meat, poultry and offal origin : Switzerland and France.

<b>FRESH AND MATURED CHEESE TROLLEY</b>	<b>32.-</b>
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**LES GOURMANDISES**

40.-

**RHUBARB AND GINGER**

home-made vanilla and ginger yogurt  
rhubarb jam and sorbet

**STRAWBERRY AND FIR BUD**

crunchy meringue and strawberry marmelade  
fir bud Chantilly cream and sorbet

**THE RUM BABA, RASPBERRY AND SESAME**

small baba flavoured with old agricultural rum raspberry coulis and creamy of roasted sesame

**BLONDE BEER AND CARAMEL**

as a floating island  
foamy egg white with beer, runny caramel and crunchy hazelnut biscuit

**HOT SOUFFLÉ WITH GRAND MARNIER**

orange supreme in syrup, light cream of bitter orange peel

**TANARIVA CHOCOLATE AND GENMAICHA TEA**

Madagascar chocolate Chantilly cream  
tea cream and ice-cream

**TAÏNORI CHOCOLATE AND OLD AGRICULTURAL RUM**

biscuit and light chocolate mousse  
muesli shortbread and amber rum ice-cream

**COFFEE AND SWEETS**