

STAY AND EAT.

THE PERFECT COMPLEMENT TO AN
EXQUISITE HOTEL IS AN EQUALLY SUMPTUOUS
RESTAURANT

For savvy travelers, great restaurants are destinations in and of themselves — and oftentimes the best ones in town are just an elevator ride away. With a level of décor, comfort and service rivaling the hotels themselves, these on-site dining hot-spots offer a menu of gastronomic selections beyond all comparisons. And when dessert's over, all you need to do is return to your suite for a luxurious night's sleep.



"LOUISE BONNE" PEAR AND
CAMEL: Caramelized thin biscuit,
chantilly and caramel with spices,
poached sorbet and pear.
@ Anne-Sophie Pic at the Beau-Rivage
Palace in Lausanne, Switzerland



ANNE-SOPHIE PIC



@BEAU-RIVAGE PALACE
Lausanne, Switzerland

The two-Michelin-star Anne-Sophie Pic restaurant at Beau-Rivage Palace is much more than a prestigious name placed on the façade of a great hotel — it is the aim of one of the most creative and talented chefs to take up a new challenge with a storied institution of impeccable grandeur.

To welcome **Chef Anne-Sophie Pic**, the Beau-Rivage Palace has created a harmonious space of clean lines and soft colors that opens out onto a magnificent terrace overlooking Lake Geneva, four hectares of lush grounds, with only the Alps on the horizon. Working without showy gestures, Chef Pic performs a marriage of originality with the kind of cuisine that allows guests to savor each and every flavor. Her unostentatious cooking lies in her carefully chosen combinations. This attention to detail is apparent at every level of the meal. From the crockery to the service, from the welcome to the décor, everything is lightness itself, and just as it should be.

Chef Pic, recently awarded “Best Female Chef in the World” by Veuve Clicquot, has created an à la carte menu as well as three fixed menus that naturally combine her demanding simplicity with the gold standards

of the Beau-Rivage Palace. The menu tells the story of the love of nature, of purity, of the delicate balance in associating flavors, of the sophistication of textures and also of the imagination used to fine-tune the whole, creating a simple, yet truly gastronomic pleasure.

The à la carte menu is composed of five appetizers, four fish/crustacean selections and five roast meat selections. The selection is intentionally not too long and changes continually to make each discovery a new adventure. Chef Pic gives regional specialties a pride of place, working only with seasonal ingredients and produce.

As for the three fixed menus: Emotions represents Chef Pic’s imaginary escapade; Pic Collection reveals Pic family classics and enhances the inheritance of shared flavors and values; and lastly, the Business Lunch menu speaks for itself with intelligent and thoughtfully designed creations.

With over 75,000 bottles and a range of 600 wines, Anne-Sophie Pic is a paradise for anyone who adores wine. Since 2004, Head Sommelier Tony Decarpentrie, has presided over Beau-Rivage’s vast collection, creating the wine list and managing one of the largest cellars in Switzerland.

Anne-Sophie Pic at the Beau-Rivage Palace is open Tuesday to Saturday for lunch and dinner.