

PIC AT BEAU-RIVAGE PALACE

CREATIVES DRINKS

As I am fascinated by how the universe of mixology can affect the
gastronomy one, I invite you to discover these creations that are
tributes to aromatics which matters to me.
Welcome to my secret garden...

Olivia Sophie

CREATIONS

ABRI *Fragrant Vegetal Citrusy* 12 cl.
gin Curator's, Clairin, carrot, kumquat, fennel **30.-**

LUMIÈRE FILTRÉE *Full-bodied Smoky Fruity* 10 cl.
espadin, red cabbage, jin jun mei, fig **30.-**

CREATION 0%*

LIT DE FEUILLES *Bright Generous Woody* 12 cl.
peanut, pine, pu-erh tea **20.-**

CREATIONS

PETIT MIROIR *Fresh Light Mineral* 15 cl
saké vermouth, damassine, osmanthus, mastic **30.-**

OCRE *Generous Powerful herbaceous* 8 cl
grappa, grapevine tea, quince, sweet clover **30.-**

CREATION 0%*

PÉTALES ENVOLÉS *Floral Sour Vegetal* 12 cl
rose hip, genmaïcha-geranium rosat ASP tea,
passing clouds **20.-**

CREATIONS

INTERVALLE *Intense Bitter Powerful*
rhum blend 8, bitter sepia, cola

9 cl
30.-

ESCALADE *Sharp Citrusy Perfumed*
gin Anne-Sophie PIC, caraway

12 cl
30.-

CREATION 0%*

LE TEMPLE *Fresh Herbaceous sour*
woodruff, chamomile, marigold

12 cl
30.-

CREATIONS

CRISTAL *Dry Mineral Salty* 15 cl
vodka, cocoa butter, sea fennel 30.-
fino sherry, jasmine

BRUME DORÉE *Generous Smooth Fizzy* 15 cl
whisky Macallan 12, chestnut, milky oolong 30.-

CREATION 0%*

EAU PROFONDE *Salty Toasted Mineral* 15 cl
sobacha, marigold, kombu 20.-

Paz Levinson, Alexandre Besnault and the mixology team are delighted to help you experiencing the universe of creative drinks from the restaurant Pic at Beau-Rivage Palace.

Net prices, taxes, service and VAT included.