



# utopic



## Custom cocktails

Inspired by the signature flavors of Anne-Sophie Pic

### Signatures

#### Forest's Edge

rose geranium, spruce, gin  
15cl – €18

#### Afternoon Light

mandarin, saffron  
passionfruit marigold, tequila  
12cl – €25

#### Interstices

sobacha, coffee, sorrel, gin  
14cl – 20€

#### Sacrilege

Nyons black olives  
green Chartreuse  
vanilla, gin  
9cl – €20

#### Silence

hojicha, cubeb pepper  
white miso, whisky  
15cl – €20€

#### Cloudland

blackcurrant pepper  
sweet clover, white wine  
15cl – €18

#### The Hillside

Banon goat cheese, citron  
green Chartreuse, white rum  
14cl – €25

#### Our Roots

gentian, beetroot, tequila  
7cl – €18

### Must-Haves

#### Chiaroscuro

apple, kuromame  
The Macallan Double Cask 12 Years Old  
6cl – €28

#### The Chimera

Damas rose, sake  
Dom Pérignon Brut 2017, gin  
14cl – €68  
*served with*  
*a caviar Kristal Kaviari bite*

#### Incense

curry, beeswax  
Valdespino Fino Inocente  
Anne-Sophie Pic's signature gin  
8cl – €28

### Alcohol-free

#### Forest's edge 0%

rose geranium, spruce  
15cl – €15

#### Cloudland 0%

blackcurrant pepper, sweet clover  
15cl – €15

#### Silence 0%

hojicha, cubeb pepper  
white miso  
15cl – €15

#### Afternoon Light 0%

mandarin, saffron  
passionfruit marigold  
14cl – €15

#### Murmur 0%

jasmine tea, sobacha  
citrus cordial  
17cl – €15

### Classics

Timeless favorites with an Anne-Sophie Pic twist

#### The Perfect Day

*inspired by the kir royal*  
meadowsweet, vanilla, champagne  
15cl – €25

#### Labyrinth

*inspired by the mauresque*  
almond, black & green cardamom,  
pastis  
16cl – €18

#### False Flag

*inspired by the negroni*  
button mushroom, pink peppercorn  
red vermouth, Campari  
7cl – €18

#### Shimmer

*inspired by the marquisette*  
meyer lemon, kaffir lime, white rum  
18cl – €18

#### Golden Age

*inspired by the americano*  
fig leaf, red vermouth, Campari  
18cl – €18

#### Evanescence

*inspired by the bellini*  
pear, Earl Grey, sparkling wine  
17cl – €18



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## Finger food



### Panisses

Ardèche chickpea fritters  
tartare sauce  
4 bites – €12

### Escargots *Cromesquis*

tarragon, black garlic centers  
6 bites – €16



### *Pommes Dauphines*

crisp potato puffs  
molten comté cheese centers  
6 bites – 12€

### *Utopic croque-monsieur*

truffle-infused ham with comté  
smoked vanilla Mornay sauce  
€19

### Not a lobster roll

crab, coral  
2 pieces – €32

### Kaviari Kristal Caviar

with Anne-Sophie Pic's pairings  
50g – €195

## Fork food



### Summer tart

vine-ripened tomatoes  
herbed mustard  
€22

### Gilthead sea bream

citrus vinaigrette  
€22

### Bottarga spaghetti*ni*

comté crispy crumbs  
€24

### *Savory gaufre*

pike taramasalata  
green Chartreuse, grilled avocado  
€24

### Atlantic germon tuna tartare

kombu and lovage ice cream  
€26

### Beef kofta

smoked vanilla  
black garlic mayonnaise  
4 pieces – €28

### Lisette mackerel or whiting *à la Colbert*

with fennel kimchi  
citron Hollandaise sauce  
26€

## Sweets for the sweet

### Tiramisu

almond liqueur  
€19

### Chocolate Mousse

63% ASP Chocolate, lightly smoked  
€17

### *La poire Belle-Hélène*

licorice notes  
€17

### The unmissable matcha cheesecake

4 pieces – €23

### Normandy madeleine

Calvados caramel  
vanilla ice cream  
€14