

MENU

ANDRÉ EN SON TEMPS

€49

STARTER

BUTTERNUT ROYALE

Soubise sauce, caramelised walnuts, crisp croutons

or

LOCALLY SOURCED TROUT GRAVLAX

fresh dill, clementine zest, pink peppercorn *crème fraîche*, toasted brioche

MAIN COURSE

or

FISH OF THE DAY

lightly seared, star anise infused carrots, chestnut honey *vinaigrette*

PULLED BEEF CHEEK

dauphinois gratin black garlic jus

DESSERT

or

PAVLOVA WITH ÉTIENNE SCHALLER'S CITRUS

light vanilla cream, Sil Timur pepper-scented *meringue*

SINGLE-ORIGIN BELIZE

CHOCOLATE TARTLET
salted butter caramel with black cardamom

À LA CARTE

STARTERS

WINTERY MEAT PIE

duck and *foie gras*
black trumpet mushrooms,
red onion chutney with aged vinegar

€25

GRILLED OCTOPUS

hummus, smoked paprika,
fresh coriander, crispy chickpeas,
pomegranate

€26

LOCALLY SOURCED TROUT GRAVLAX

fresh dill, clementine zest, pink peppercorn *crème fraîche*, toasted brioche

€21

RED MULLET AND FOIE GRAS MOSAIC

bouillabaisse jelly
In the 1970s, Jacques Pic was among the first to combine land and sea. Anne-Sophie Pic reinvented it by adding a bouillabaisse jelly.

€29

BUTTERNUT ROYALE

Soubise sauce, caramelised walnuts, crisp croutons

€19

FISH

FISH OF THE DAY

lightly seared, star anise infused carrots, chestnut honey *vinaigrette*

€28

COD

seared, *vichyssoise*, crispy potato, farmhouse bacon

€33

SCALLOPS

parsnip mousseline and crisp shards, roasted Jerusalem artichoke, scallop skirt fumet scented with tonka bean

€38

BOUDIN RICHELIEU

Nantua sauce and mushrooms from the *Frères Hensens*, vermicelli rice

€28

MEAT

CONFIT POULTRY LEG

wild mushrooms from *Frères Hensens*, hazelnuts, *Vin Jaune* poulette sauce

€26

PORCHETTA

rolled with mint, rosemary and lemon, smoked cauliflower *purée*, pork jus

€28

DUCK BREAST

from Domaine de Limagne, roasted celeriac, kale and pear, tangy duck jus

€32

GRILLED MATURED BEEF RIB

100 gr for €13
parsley butter, homemade french fries, mixed greens
(between 800 gr and 1,2 kg for 2 minimum)

PULLED BEEF CHEEK

dauphinois gratin, black garlic jus

€27

GARDEN INSPIRATION

ROMAN-STYLE GNOCCHI

sweet potato *purée*, kale, aged comté cheese

€25

CHEESE

FINE CHEESE SELECTION

seasonal jam

€14

COTTAGE CHEESE

with fine herbs from our garden

€10

DESSERTS

PAVLOVA

WITH ÉTIENNE SCHALLER'S CITRUS

light vanilla cream,
Sil Timur pepper-scented *meringue*

€15

ANDRÉ CIGAR ©

made with aged Ecuadorian chocolate, Vercors whisky ice cream, and *praliné* made with Hervé Lauzier almonds

€17

SINGLE-ORIGIN BELIZE

CHOCOLATE TARTLET

salted butter caramel with black cardamom

€15

BAROKO RUM BABA

Madagascar vanilla whipped cream, lime zest

€16

ICED ORANGE SOUFFLÉ

The dessert imagined by Jacques Pic.

A very vaporous iced parfait, both voluptuous and light in which the Grand-Marnier brings out the bitterness of the orange.

€15

ROYAL GALA APPLE TATIN TO SHARE

caramelized puff pastry with Isigny cream

€26

KIDS' MENU €28

POULTRY LEG OR **FISH FILLET**
With homemade french fries and salad

AND

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS OR **SINGLE-ORIGIN BELIZE CHOCOLATE TARTLET**

OPENING TIMES

Lunch: Monday to Friday, 12 pm to 1.30 pm – Saturday and Sunday, 12 pm to 2.15pm - Dinner: Sunday to Thursday, 7 pm to 9.30 pm – Friday and Saturday, 7 pm to 9.15 pm
INFORMATION: All our dishes are home made. Our meat and fish are sourced in France. A booklet containing all allergens information is at your disposal.