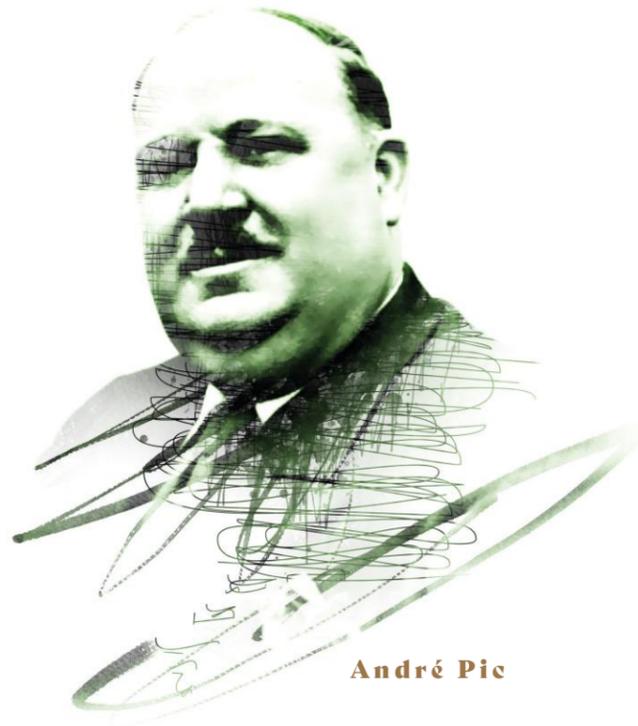


À LA CARTE



André Pic

MENU ANDRÉ

€49

STARTER

ROMAN-STYLE GRATINATED GNOCCHI WITH COMTÉ CHEESE

white asparagus, wild garlic *persillade*

or

FLAME-GRILLED MACKEREL

with *escabèche* jelly, citrus *vinaigrette*

MAIN COURSE

RED GURNARD

with *boulangère* potatoes and *sauce matelote*

or

CONFIT LAMB SHOULDER

braised lettuce with bacon, and marjoram jus

DESSERT

PAVLOVA WITH ÉTIENNE SCHALLER'S CITRUS

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

or

SINGLE-ORIGIN BELIZE CHOCOLATE TARTLET

salted butter caramel with black cardamom

STARTERS

LOCAL GREEN ASPARAGUS €26
with egg mimosa and walnuts, grilled country bacon, black garlic *mayonnaise*

ROMAN-STYLE GRATINATED GNOCCHI WITH COMTÉ CHEESE €20
white asparagus, wild garlic *persillade*

FLAME-GRILLED MACKEREL €22
with *escabèche* jelly and citrus *vinaigrette*

GRILLED OCTOPUS €26
hummus, smoked paprika, fresh coriander, crispy chickpeas, pomegranate

RED MULLET AND FOIE GRAS MOSAIC €29
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.

MAIN COURSES

CONFIT LAMB SHOULDER €28
braised lettuce with bacon and marjoram jus

DUCK BREAST €32
from Domaine de Limagne, roasted celeriac, kale and pear, tangy duck jus

SPATCHCOCK BABY CHICKEN €64
TO SHARE
with a tarragon crust and *sauce à la diable*

PORCHETTA €28
rolled with mint, rosemary and lemon, smoked cauliflower *purée*, pork jus

DRY-AGED GRILLED RIB OF BEEF 100 gr for €14
with Comté *pommes Dauphine* and *sauce béarnaise* (between 800 gr and 1,2 kg for 2 minimum)

RED GURNARD €28
with *boulangère* potatoes and *sauce matelote*

SCALLOPS €38
parsnip mousseline and crisp shards, roasted Jerusalem artichoke, scallop skirt fumet scented with tonka bean

COD €33
seared, *vichyssoise*, crispy potato, farmhouse bacon

BOUDIN RICHELIEU €28
sauce nantua and mushrooms from the *Frères Hensens*, vermicelli rice

CHEESE

FINE CHEESE SELECTION €14
seasonal jam

COTTAGE CHEESE €10
with fine herbs from our garden

DESSERTS

PAVLOVA WITH ÉTIENNE SCHALLER'S CITRUS €15
light vanilla cream, Sil Timur pepper-scented *meringue*

SINGLE-ORIGIN BELIZE CHOCOLATE TARTLET €15
salted butter caramel with black cardamom

ICED ORANGE SOUFFLÉ €15
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.

ANDRÉ CIGAR © €17
made with aged Ecuadorian chocolate, Vercors whisky ice cream, and *praliné* made with Hervé Lauzier almonds

BAROKO RUM BABA €16
Madagascar vanilla whipped cream, lime zest

ROYAL GALA APPLE TATIN *TO SHARE* €26
caramelized puff pastry with Isigny cream

KIDS' MENU €28

Main course: Poultry leg or Fish fillet with homemade french fries and salad - Dessert: 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.