

MENU ANDRÉ
€49

STARTER

ROMAN-STYLE GRATINATED GNOCCHI WITH COMTÉ CHEESE
white asparagus and wild garlic

or

FLAME-GRILLED MACKEREL
with escabèche jelly
citrus vinaigrette

MAIN COURSE

RED GURNARD
with *boulangère* potatoes
sauce *matelote*

or

LAMB SHOULDER
confit, braised lettuce with bacon
marjoram jus

DESSERT

CARAMEL CREAM
flavoured with a hint of Menton lemon zest and
a crisp wafer

or

RHUBARB TARTLET
almond cream with coffee
and ginger



At André restaurant, I wanted to pay tribute to a cuisine of memory and sharing—to dishes one would wish to preserve through time, dishes told and passed down by my father, Jacques Pic, and my grandfather, André Pic, as the embodiment of an era. By bringing them into the spotlight, these dishes carry a living culinary heritage and reveal a cuisine that is sincere, sensitive, and profoundly generous.



Anne-Sophie Pic

À LA CARTE

STARTERS

POTATO CALISSON €26
snail salpicon from the Eyrieux valley
wild garlic potato emulsion

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

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

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

RED MULLET AND FOIE GRAS MOSAIC €29
bouillabaisse jelly
In the 1970s, Jacques Pic was among the first to create dishes bringing together land and sea. Anne-Sophie Pic revisited this creation by adding a bouillabaisse jelly.

MAIN COURSES

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

SEARED SEA BREAM €33
mushroom duxelles, sauce with Noilly Prat
wilted spinach

COD €33
vichyssoise, crispy potato
and farmhouse bacon

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

LAMB SHOULDER €28
confit, braised lettuce with bacon
marjoram jus

LAMB'S BRAIN IN A HAZELNUT CRUST €36
à la grenobloise garnish, Swiss chard gratin

SPATCHCOCK BABY CHICKEN €32 /pers
with a tarragon crust and *sauce diable*
for 2 people

SPRING POT-AU-FEU €32
oxtail and beef shoulder, celeriac
and garden herb vegetable ravioli

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

CHEESE

FINE CHEESE SELECTION €14
our fig jam with dill

COTTAGE CHEESE €10
with fine herbs from our garden

DESSERTS

CARAMEL CREAM €14
flavoured with a hint of Menton lemon zest
and a crisp wafer

PROFITEROLE €16
Madagascar vanilla ice cream
hazelnut *praliné* and Valrhona chocolate sauce

ICED ORANGE SOUFFLÉ €16
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.

RHUBARB TARTLET €14
almond cream with coffee
and ginger

THE AMBASSADOR €15
with kirsch and candied fruit
As Madame Suzanne liked it

ANDRÉ CIGAR © €18
made with aged Ecuadorian chocolate
Vercors whisky ice cream, and *praliné*
made with Hervé Lauzier almonds

KIDS' MENU €28

Main course: Poultry leg or Fish fillet with Comté *pommes Dauphine* and salad - Dessert: Selection of homemade ice creams and sorbets or Caramel cream

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.