

**MENU ANDRÉ**

€49

**STARTER**

**REGIONAL TOMATOES**

marinated with passion marigold  
from our gardens, light smoked burrata cream

or

**BEANS FROM OUR LOCAL PRODUCERS**

sage *vinaigrette*, marinated anchovies  
fresh brousse cheese and toasted almonds

**MAIN COURSE**

**PYRENEAN TROUT**

crisp melba toast, confit peppers  
dill condiment and toasted pistachios

or

**SWISS CHARD RAVIOLE**

confit lamb with caraway  
and Nyons olives

**DESSERT**

**STRAWBERRY TARTLET**

(with Jean-Pierre Vial's strawberries)  
olive oil and basil ice cream

or

**ICED NOUGAT**

(with almonds and hazelnuts from the Drôme)  
red berry coulis and crisp *nougatine*



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

**STARTERS**

**REGIONAL TOMATOES**

€21  
marinated with passion marigold  
from our gardens, light smoked burrata cream

**BEANS FROM OUR LOCAL PRODUCERS**

€21  
sage *vinaigrette*, marinated anchovies  
fresh brousse cheese and toasted almonds

**LOCAL GREEN ASPARAGUS**

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

**POTATO CALISSON**

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

**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 has reimagined this recipe with the addition of a delicate bouillabaisse jelly.*

**MAIN COURSES**

**PYRENEAN TROUT**

€28  
crisp melba toast, confit peppers  
dill condiment and toasted pistachios

**MINUTE-STYLE MEAGRE**

€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

**SWISS CHARD RAVIOLE**

€28  
confit lamb with caraway  
and Nyons olives

**SPATCHCOCK BABY CHICKEN**

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

**LAMB'S BRAIN IN A HAZELNUT CRUST**

€36  
*à la grenobloise* garnish, Swiss chard gratin

**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**

**STRAWBERRY TARTLET**

€14  
(with Jean-Pierre Vial's strawberries)  
olive oil and basil ice cream

**CHERRY CLAFOUTIS**

€15  
(with Clos Fougères' cherries)  
scented with verbena  
served with morello cherry sorbet

**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.*

**A SLICE OF DRÔME-STYLE PANGÉE**

€15  
flavored with *garrigue* herbs  
apricot confit and melon sorbet

**ICED NOUGAT**

€14  
(with almonds and hazelnuts  
from the Drôme)  
red berry coulis and crisp *nougatine*

**INTENSE CHOCOLATE MOUSSE**

€16  
single-origin Honduras chocolate

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 Strawberry 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.