

MENU ANDRÉ

€49

STARTER

or

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

BEANS FROM OUR LOCAL PRODUCERS
sage *vinaigrette*
toasted almonds

MAIN COURSE

or

PYRENEAN TROUT
crisp melba toast, confit peppers
dill condiment and toasted pistachios

SWISS CHARD RAVIOLE
confit lamb with caraway
and Nyons olives

DESSERT

or

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

**ALMONDS AND HAZELNUTS
ICED NOUGAT**
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



À LA CARTE

STARTERS

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

WARM VEAL LIVER SOUFFLÉ
€26
spiced tomato fondue

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

THE CHARLOTTE OF SEA BREAM
€37
As Jacques Pic liked it
grilled aubergines with creamy tomato sauce

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, *sauce diable*
for 2 people

LAMB'S BRAIN IN A HAZELNUT CRUST
€36
à la grenobloise garnish, wilted sorrel

FILLET OF VEAL
€32
pan-fried, *pissaladière*-style garnish

DRY-AGED GRILLED RIB OF BEEF
€28
with Comté *pommes Dauphine*, *sauce béarnaise*
(between 800 gr and 1,2 kg for 2 minimum) 100 gr for €14

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

**ALMONDS AND HAZELNUTS
ICED NOUGAT**
€14
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 Dauphines* 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.