

MENU ANDRÉ

€49

STARTER

or

LEEKS WITH VINAIGRETTE

walnut crust, black garlic, ravigote sauce

GRAVLAX TROUT

caraway, celeriac rémoulade, crispy bread

MAIN COURSE

or

VEAL SHOULDER

slow-cooked until tender, confit carrot
charcutière sauce

RED GURNARD

dill viennoise, orange-confit fennel
citrus Bercy sauce

DESSERT

or

THE BOURDALOUE TARTLET

infused with Earl Grey tea
Williams pear sorbet

THE DARK BERRY VACHERIN

mint, meringue

PAIRING*

WINE

€35

3 GLASSES OF WINE
(excluding aperitif, water and coffee)

*Selected by our sommelier
team to complement André's
authentic cuisine, these wines are
an invitation to discover the region's
winemaking heritage.*

PAIRING*

NON-ALCOHOLIC

€22

3 NON-ALCOHOLIC BEVERAGES
(excluding water and coffee)

A non-alcoholic selection
imagined by our sommeliers
to accompany each dish with balance
and natural harmony.

*Pairings are available exclusively with the André menu.
Prices include all taxes.

À LA CARTE

STARTERS

LEEEKS WITH VINAIGRETTE

walnut crust, black garlic, ravigote sauce

€21

GRAVLAX TROUT

caraway, celeriac rémoulade, crispy bread

€21

POTATO CALISSON

snail salpicon from the Eyrieux valley
parmentier potato emulsion

€26

WARM VEAL LIVER SOUFFLÉ

spiced tomato fondue

€26

RED MULLET AND FOIE GRAS MOSAIC

bouillabaisse jelly

€29

In the 1970s, Jacques Pic was among the first to create dishes bringing together land and sea. Anne-Sophie Pic has reimaged this recipe with the addition of a delicate bouillabaisse jelly.

MAIN COURSES

THE PANISSES

made with Ardèche chickpeas
vegetable caponata, sheep's milk cheese

€25

RED GURNARD

dill viennoise, orange-confit fennel
citrus Bercy sauce

€28

MINUTE-STYLE MEAGRE

mushroom duxelle, sauce with Noilly Prat
wilted spinach

€33

THE CHARLOTTE OF SEA BREAM

as Jacques Pic liked it

grilled aubergines, velvety tomato sauce
crispy breadcrumbs
with ash-coated goat's cheese

€37

THE BOUDIN RICHELIEU

sauce Nantua
Hensens Frères mushrooms, vermicelli rice

€28

VEAL SHOULDER

slow-cooked until tender, confit carrot
charcutière sauce

€28

SPATCHCOCK BABY CHICKEN

with a tarragon crust, *sauce diable*
for 2 people

€32 /pers.

SLICED VEAL KIDNEY

pan-fried with juniper berries
pommes boulangères

€34

PAUPIETTE

veal and pork, herbs from the garrigue
wilted spinach, mushrooms

€35

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
our seasonal jam

€14

COTTAGE CHEESE
with fine herbs from our garden

€10

DESSERTS

THE BOURDALOUE TARTLET
infused with Earl Grey tea
Williams pear sorbet

€14

THE DARK BERRY VACHERIN
mint, meringue

€14

FIGS FROM OUR REGION
roasted with honey and thyme
olive oil ice cream

€15

THE ICED ORANGE SOUFFLÉ
The dessert imagined by Jacques Pic.

€16

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

THE CREAMY FLAN *served by the slice*
with Tahitian and Madagascan vanilla

€16

INTENSE CHOCOLATE MOUSSE
single-origin Honduras chocolate

€16

“ 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

KIDS' MENU €28 – children up to 12

Main course: **Poultry leg** or **Fish fillet** with Comté *pommes Dauphine* and salad
Dessert: **Selection of homemade ice creams and sorbets** or **The dark berry vacherin**

A booklet containing all allergens information is at your disposal.

Prices include all taxes.

All our dishes are home made. Our meat and fish are sourced in France.

OUR PRODUCERS



We are committed to sourcing local and French products, in harmony with the seasons and nature. We work with producers who are dedicated to local, responsible agriculture.

LARD AND PORK FROM LA FERME DES CAILLATS

Located in the heart of the Royans-Vercors, the Chaléon family farm carries on a tradition of authentic farmhouse produce. Particularly renowned for its cheeses, offered in a beautiful variety of flavours and textures, the farm also produces free-range eggs from its own livestock.

MUSHROOMS FROM HENSENS FRÈRES

Based in Saint-Julien-en-Quint, in the Drôme region, Hensens Frères grows organic mushrooms such as shiitake and oyster mushrooms, overseeing every key stage of production.

ORGANIC VEGETABLES FROM AGRIZ

Bringing the real taste of fruit and vegetables back to consumers is the aim of Loïc Mounier, a farmer's son. For him, respecting the seasons and the natural life cycle of produce from the land is a matter of daily course.

VEGETABLES FROM LES FRÈRES ROYÉ

In Rosières, in the Ardèche, the Royé Brothers are committed, through their work, to a local agriculture deeply rooted in its region. With more than 30 varieties of vegetables grown throughout the year across over 9 hectares of land, the farm has become a benchmark for market gardening in southern Ardèche.

ALMONDS FROM HERVÉ LAUZIER

Hervé Lauzier, producer in the Drome. His almonds are crushed in a French mill set up by a producers' cooperative.

HAZELNUTS FROM FRUITS DES COLLINES

Nestled in Claveyson, in the north of the Drôme, Thibaut Lamotte cultivates his hazelnuts using a thoughtful, environmentally respectful approach. The estate is even recognized for its High Environmental Value (HVE) practices.

ORGANIC LAMB FROM GAEC DES CIMES

In the commune of Rimon-et-Savel in Drôme, GAEC des Cimes raises its organic lambs in a preserved low-mountain environment, in harmony with the seasons and with respect for all living things. This attentive farming approach, deeply rooted in its local terroir, reflects a committed savoir-faire and a balanced relationship between the farmer, the animal and nature.

CHEESES FROM LA FERME DES PAMPILLES

In Alixan, Lionel Mossières carefully raises around a hundred goats and transforms much of their milk into farmhouse cheeses. Each morning, early risers can also find the surplus milk from the day's production directly at the farm.

MINT FROM FLEUR DÉLICE

At Fleur Délice, Jean-Luc Raillon hand-picks each aromatic herb, edible flower and young shoot with precise gestures that preserve their freshness and natural character. A meticulous process, from field to packing, guided by respect for the earth and careful attention to the quality of each delivery.
