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

POIRE BELLE HÉLÈNE
tonka bean Chantilly cream
chocolate sauce

RICE PUDDING
Madagascar vanilla
cinnamon dulce de leche

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

LEEKS WITH VINAIGRETTE €21
walnut crust, black garlic, ravigote sauce

GRAVLAX TROUT €21
caraway, celeriac rémoulade, crispy bread

POTATO *CALISSON* €26
snail salpicon from the Eyrieux valley
parmentier potato emulsion

WARM VEAL LIVER *SOUFFLÉ* €26
spiced tomato fondue

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

THE *PANISSES* €25
made with Ardèche chickpeas
vegetable caponata, sheep's milk cheese

RED GURNARD €28
dill viennoise, orange-confit fennel
citrus Bercy sauce

MINUTE-STYLE MEAGRE €33
mushroom duxelle, sauce with Noilly Prat
wilted spinach

THE *CHARLOTTE* OF SEA BREAM €37
as Jacques Pic liked it
grilled aubergines, velvety tomato sauce
crispy breadcrumbs
with ash-coated goat's cheese

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

VEAL SHOULDER €28
slow-cooked until tender, confit carrot
charcutière sauce

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

SLICED VEAL KIDNEY €34
pan-fried with juniper berries
pommes boulangères

PAUPIETTE €35
veal and pork, herbs from the garrigue
wilted spinach, mushrooms

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)

Prices include all taxes.
All our dishes are home made. Our meat and fish are sourced in France.

CHEESE

FINE CHEESE SELECTION €14
our seasonal jam

COTTAGE CHEESE €10
with fine herbs from our garden

DESSERTS

POIRE BELLE HÉLÈNE €14
tonka bean Chantilly cream
chocolate sauce

ROYAL GALA APPLE TARTE TATIN €26
to share
caramelised puff pastry, Isigny cream

THE 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.

PINK PRALINE TROPÉZIENNE TARTLET €16
brioche and cream scented
with orange blossom water

RICE PUDDING €14
Madagascar vanilla
cinnamon dulce de leche

INTENSE CHOCOLATE MOUSSE €16
single-origin Honduras chocolate

"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 **Rice pudding**

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.