

# Chez André

Since 1936

## Oysters and Shellfish

### Marennnes Oléron Fines de Claire

No. 3..... For 6..... 17,70€

### « Gillardeau » Specials

No. 5 Papillon..... For 6..... 19,80€

No. 2..... For 6..... 30,00€

Prawns..... Portion of 5..... 21,00€

Fresh langoustines..... Portion of 5..... 26,00€

## Daily menu

### Monday

Beef cottage pie, mixed salad..... 18,00€

### Tuesday

Freshly cut sausage wheel, with finely..... 16,50€  
mashed potato

### Wednesday

Traditional veal stew in white sauce, pilau rice 22,50€

### Thursday

Our Cassoulet..... 24,50€

Lingot beans, sausage, pork belly, confit

### Friday

Chef's bouillabaisse..... 29,00€

### Saturday

Coq au vin with fresh tagliatelle..... 19,00€

### Sunday


Traditional « pot au feu » meat and vegetable 23,00€  
casserole with marrow bone

## Little Gourmets Menu

Up to 12 years old - Free for children under 6

10€

- Sea bass fillet, our finely mashed potatoes  
or Freshly minced beef burger, freshly prepared  
French fries
- Ice cream or Crème brûlée
- Coca-Cola (330ml) or Fruit juice (200ml)

 All dishes are prepared on the premises apart from those marked with an asterisk.

1<sup>st</sup> Maître d'Hôtel : Daniel GENRIES

Head Chef : Gilles ROUILLÉ

Autumn - Winter 2021/2022

If you have a food allergy, please ask to see our allergen statement listing allergens in our dishes.

Carafe of water provided. Non-stop service from midday to 11pm. Net prices. Prices include Service (15% of net price). To protect our diners against stolen cheques, identification must be shown with all payments by cheque.

## Starters

Hard-boiled organic eggs with mayonnaise..... 7,00€

Traditional Parisian-style onion soup au gratin..... 8,00€

Bowl of green Puy lentils, mustard vinaigrette..... 8,50€

Our farmhouse pâté, as much as you like..... 9,00€

Avocado tartare with crab and pink grapefruit..... 14,00€

6 very large wild Burgundy snails served in their shells\*..... 19,00€

French duck foie gras, fruit chutney..... 20,00€

A glass of Bastor Lamontagne 2002 Sauternes (120ml)..... 12,00€

## Fish

The sea has a mind of its own; availability subject to catch.

Sea bass fillet, linguine with courgettes and slow-cooked tomatoes..... 22,50€

Frogs' legs sautéed in garlic and parsley\*..... 25,00€

Griddled scallops, chicory and citrus butter..... 29,00€

Fine sole, served meunière or griddled 500g..... 47,00€

## Chez André Specialities

Meat dishes are served with your choice of French fries, finely mashed potatoes, rissole potatoes or green beans.

Duck leg confit, sautéed Lyonnaise potatoes..... 17,00€

Beef tartare of lean meat « minced to order and prepared as you like it »..... 19,00€

Half a roast Label Rouge French free-range chicken, freshly-prepared French fries 20,00€

Normandy skirt steak with shallots 200g..... 21,00€

Duck breast from South-west France, bitter orange sauce with blackcurrants..... 23,00€

Roast leg of « Allaiton de l'Aveyron » lamb, our finely mashed potato..... 25,00€

Superb pan-fried veal chop, tarragon jus 400g..... 35,00€

Grilled Châteaubriand steak with béarnaise sauce 250g..... 37,00€

« Chez André » fillet of beef 250g..... 37,00€

## Mature cheese board

12,00€

With Gabriel Coulet Roquefort des Caves, served with a glass of LBV Port (60ml)

## Desserts

Floating island with caramel and our light custard sauce..... 7,50€

Bowl of our chocolate mousse..... 8,20€

Your choice of flavours from our selection of ice creams and sorbets\*..... 8,50€

Madagascar vanilla bean infused, Dark chocolate, Guatemalan espresso coffee, Californian pistachio, Freshly-squeezed lime, Williams pear, Blackcurrant with whole blackcurrants

Crème brûlée with brown sugar and Bourbon vanilla..... 9,00€

Gourmet baba soaked in Saint-James amber rum\*..... 11,00€

« Chez André » traditional mille-feuille..... 11,50€

Profiteroles prepared to order :..... 12,00€

3 choux puffs with vanilla ice cream and a pot of hot chocolate sauce

Prunes in Armagnac\*..... 12,50€