

Menu Origine 4,499

Red Crab – Japanese Amberjack
Signature “Sketch” Beef Tartare– Landaise Poularde
The Pierre Gagnaire Grand Dessert

Menu Esprit Pierre Gagnaire 5,499

Red Crab – « Terre de Sienne » by Pierre Gagnaire
Japanese Amberjack – Signature “Sketch” Beef Tartare
French Foie Gras De Canard – Landaise Poularde
The Pierre Gagnaire Grand Dessert

Extra:

Kaviari Kristal Caviar (8gr) 1,500



ESPRIT PIERRE GAGNAIRE AUTUMN MENU

Red Crab

Red crab meat with lime mayonnaise, cucumber and dill mousse

() Chef recommend with Kaviari Caviar*

« Terre de Sienne » by Pierre Gagnaire

Langoustine from Denmark, eggplant caviar with pine nuts

Japanese Amberjack

Hamachi escalope and French oyster speciale no. 2 poached in butter Nantais

Fennel stems, oyster ice cream, seaweed jelly

() Chef recommend with Kaviari Caviar*

Signature “Sketch” Beef Tartare

Limousine beef and Japanese red tuna, guacamole

Pan-fried squid with black garlic

French Foie Gras De Canard

Seared duck foie gras, endive fondue, Frégola with onion juice

French wild mushrooms

Landaise Poularde

Chiffonade of Landaise chicken breast, roasted coconut

Yellow mango and apple, Ivoire champagne sauce

Roasted Jerusalem artichokes, 12 years aged balsamic vinegar

The Pierre Gagnaire Grand Dessert

Or

Cheese Platter *(Additional 500)*

THE PIERRE GAGNAIRE GRAND DESSERT

When French classics meet local flavors in unique desserts

Sampan rum baba, pineapple carpaccio flavored with Bourbon vanilla
Roasted banana

Liquorice Simone, caramelized hazelnuts

Bavaroise coconut milk, mango velouté, wind crystal

Iced parfait with green Chartreuse, aromatic herbs, Taô avocado

Ganache and Vietnamese coffee ice cream, poached pear brunoise, cocoa tuile

CHEESE PLATTER

Comté AOC, semi hard cheese, made from unpasteurized cow's milk
in the Franche-Comté region, eastern of France

Brillat-Savarin PGI, soft cheese, made from a milk curd produced in Bourgogne,
from cow's milk Enriched with cow's cream

Sainte-Maure de Touraine AOP, soft ripened unpasteurized French cheese,
made from goat's milk