

Menu Origine

Tomato Otti – Zezette Broth – Champignon
“Gâteau de Topinambours”
The Pierre Gagnaire Grand Dessert

3,199

Menu Esprit Pierre Gagnaire

Tomato Otti – Zezette Broth – Champignon
Butter Nantais – Risotto – “Gâteau de Topinambours”
The Pierre Gagnaire Grand Dessert

4,299



ESPRIT PIERRE GAGNAIRE VEGETARIAN MENU

Tomato Otti

Tomato Otti, Stracciatella cheese, green bell pepper sorbet, frosted mulberries
Tomato soup

Zezette Broth

Cooked and raw asparagus in thin slices, orange dressing
Black garlic and grated Parmesan cheese

Champignon

Endive fondue, Frégola with onion juice, pan fried French wild mushrooms

Butter Nantais

Seaweeds: roasted cauliflower, fresh soya, celery, pink radishes

Risotto

Beetroot juice, 30-month Parmesan cheese and vintage balsamic

“Gâteau de Topinambours”

Jerusalem artichoke with truffle sauce

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 by goat's milk