

LES ENTRÉES

FOIE GRAS

*(Contains alcohol)**

Terrine de foie gras de canard–
Maltais condiment, lettuce stuffed with smoked duck and *raisin de Smyrne*.
Foie gras flan with juniper berries.
Pear ice cream/ Stilton, rhubarb compote.
Cromesquis, french beans salad.

LANGOUSTINE

*(Contains alcohol)**

Pan fried langoustine rolled with cinnamon breadcrumb;
chickpeas gnocchi flavoured with red beetroot.
Mousseline, syrup of grapefruit and Kirsh.
Tartare slightly smoked, gelée of Paris mushroom.
Bisque with green curry: tofu, énonki, daikon turnip.

PRINTEMPS

*(Contains pork/ alcohol)**

Parmesan cheese soufflé –
Green belle pepper sorbet, roquette financier.
Camel milk barquette: fava beans, green peas, mange-tout and pata-negra ;
Bouillon de poule/ fennel, star anise.
Morels mushroom flavoured with Amontillado,
tips of white asparagus, cébette onions.
Green asparagus *crème glacé*, juice emulsified with Camargue olive oil.

We try to obtain the best product at the perfect time, if in any case one dish is not available, please excuse us.

* Can be prepared without pork / alcohol

LA MER

SOLE-CREVETTE GRISE

Dover sole cooked in a grey shrimp infusion and glazed with Dugléré sauce.
Bloody Mary granité, pink radish.
Rattes potatoes salad/ grey shrimps/ haddock/ salicornia.

TURBOT

*(Contains alcohol)**

Turbot poached in milk flavoured with Sarawak pepper and bay leaf.
Steamed roots vegetable - Hollandaise sauce.
Baby artichoke braised barigoule, *persillade* razor clams.
Cocotte of white beans, capers and datterino tomato.

HOMARD

*(Contains alcohol)**

Brittany blue lobster salpicon with plankton;
ginger bisque.
Rillettes/ black garlic, cauliflower and curcuma.
Basmati rice *galette*, spinach.

LA CAMPAGNE

RIS DE VEAU

*(Contains pork/ alcohol)**

Veal sweetbread, eggplant caviar flavoured with tandoori.
Wild mushroom *tarte sablée*, Mortadella.
Félicia salad, gambero rosso flamed with aged rum.

AGNEAU *(du Quercy, origine France)...*

*(Contains pork)**

Grilled rack of lamb with lemon thyme –
Fresh herbs crumble.
Baby leek, chorizo, fried garlic;
petit sauté minute of lamb saddle.
Sweetbread and spring leaves.
Taboulé/ argan oil.

CANNETTE DES DOMBES *(origine France)...*

*(Contains alcohol)**

Duck breast marinated with lime/ cumin/ green pepper;
blackcurrant bigarade.
The filet is cut in thin aiguillette, stuffed with cabbage, *burlat* cherry.
Traditional tourte, spring chutney.
Thaï consommé glacé, pineapple sorbet and thaï basil.

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ESPRIT PIERRE GAGNAIRE –
Printemps 2016

Grilled onions gelée flavoured with juniper berry/ Espelette pepper;
Tuna belly with orange caramel, cube of cuttlefish.

TT Green asparagus; *royale* with tarragon,
Shavings/ parmesan cheese, tips rolled with brioche bread crumb.

Cauliflower purée and black garlic, endive salad;
Razor clams marinière finished with sake, carabiñeros/ Sarawak.
Consommé; avocado, Brussel sprout.

TT Black Truffle spelt, grilled leek, *gâteau de foie blond*.

TT John dory poached in citrus olive oil;
capers, green and black olives, lemon, poivrades artichoke.
Slice of roasted celeriac.

Tourtière of pigeon/ *pomme fruit*/ duck foie gras –
radicchio mousseline.

Beetroot syrup with Banyuls.
Steamed spinach, black sesame *vinaigrette*.

TT Les desserts de Pierre Gagnaire...

TT Petit Esprit Pierre Gagnaire.