

REFLETTS

par Pierre Gagnaire

Petit Esprit Pierre Gagnaire

Carpaccio of wild seabass,
diced celeriac,
green apple, raisins.

Dressing of piquillos pepper,
horseradish, lemon.

Hake roasted on the skin then finished in fresh herb
butter; black garlic croquettes, hazelnuts,
Crunchy pig's ears and feet, grilled leeks.

Medallions of venison roasted with juniper berries,
Grand veneur sauce;
Rice pop, Chestnut velouté flavored with rum.
Spätzles, fresh date, salsify.

Les desserts de Pierre Gagnaire.