

REFLETTS

par Pierre Gagnaire

LES ENTRÉES

LANGOUSTINE

Poêlée *Terre de Sienne*, green lentils from Puy, fresh soy, celery.

Tartar flavored with yuzu, cube of red current, fresh coriander; tobacco powder.

Mousseline perfumed with turmeric; énoiki mushrooms, pomegranate.

Langoustine juice: semolina and sultana grapes, pickles of cauliflower, pistachio *opaline*.

"HOMMAGE À DUBAÏ"

Terrine of duck liver.

Passion fruit pâte de fruits, pochas, dates stuffed with hazelnut; acacia honey flavored with coffee.

Hummus of duck liver, pine nuts and oriental taboulé.

Dattes and mint tea, camel milk panacotta.

Puff bread, candied fruits with mustard and passion fruit sorbet.

LE PRINTEMPS

*(contains pork and alcohol)**

Two ice cream –

white asparagus and cardamom, buratta/green pepper.

Tomato water, brunoise of soft apricot.

Velouté of green pea and parmesan: girolles/spring onions/speck.

French pancakes of morels and Beaufort.

Pink champagne granité, obsiblué marinated in pear eau de vie;

Lettuce stuffed with caviar.

SOLE – TOURTEAU - COQUILLAGE

*(contains alcohol)**

Tourteau crab and cuttlefish, seaweed veil;

artichoke cream.

Goujonnettes of sole with chives, marinière of shellfish perfumed with manzanilla.

Salad of young potatoes, frozen banana, crispy onions, green apple leaf.

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

TURBOT

Turbot grilled, finished in a grey shrimps butter;
salicornia and grilled shiitake mushrooms.
Leeks cake, capers, dry tomatoes, lime.

SAINT PIERRE (contains pork)*

Small John Dory *Poussin* roasted whole in a lemon thyme and fresh basil-
served on a unctuous ratatouille.
Ibérico toast, anchovies paste.
White Pochas coco beans, crispy sage.

HOMARD (contains alcohol)*

Aiguillettes of blue lobster, piquillos mousseline and young fennel.
Red pepper jelly, corail in bavaoise.
Spinach gnocchi;
Bisque flavored with amber Fino.

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LA CAMPAGNE

LA CANETTE DES DOMBES ... (served for two persons)
*(contains alcohol)**

The whole duck roasted/glazed;
the filet is cut in thin sliced, cherry bigarade sauce.
Chessboard of red tuna and foie gras.
Milk chocolate and red pepper seasoned with Campari.

BŒUF WAGYU (Australian)

Rib eye.
Béarnaise sauce – *Reflets* sauce.
Potatoes *Anna*.
Celery salad in cubes seasoned with *mustard and sesame*, grilled leeks.

AGNEAU

Saddle of lamb from Quercy roasted with oregano,
eggplant and ricotta, spring onions perfumed with tamarind.
Onions *Stanza*.
Black rice from Pô river and roquefort.
Large carabineros “à la plancha”, paillard of plum and apple.

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LE GRAND MENU D'AVRIL

Large asparagus from Perthuis, white tuna belly,
spring carrots and celery, mirror mango/guava ;
Hummus of foie gras.
Argenteuil cream, carrot réduction.

Gambas Obsiblué poached in a butter perfumed with curcuma,
raviole of fresh herbs and baby onions braised with Madras curry.

Fresh morrels flavored with coffee, large tuile of artichoke ;
sweet bread *mochi-mochi* with shave poivrades.

Broth of fennel and Carvi, green peas, speck, calamari and red mullet ;
Anchovies cream/dry tomatoes/ green olives.

Pastilla of pigeon *our way*.
Red pepper bavaroise –
Dattes stuffed with orange almond cream.

Roasted Sainte-Maure, Acacia honey with pinenuts,
cubes of Muscat de Rivesaltes.
Camembert chantilly, apple gel and tandoori.
Roquefort, pear and caramelized hazelnuts.

Le Grand Dessert de Pierre Gagnaire.

If you desire, Sebastien Vallée our Chef Sommelier, can recommend you
to pair this menu with a premium selection of French and International wines.

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Le Grand Dessert de Pierre Gagnaire

Seven desserts

Inspired by French pastry; created around seasonal fruits, low sugar confectionary & chocolate.

Soufflé chocolat

Biscuit chocolate soufflé with salty chocolate crumble,
Cœur de guanaja sorbet, pear & coconut tart,
Peanut and passion parfait.

Passion fruit Soufflé

Puff pastry with caramelized banana,
passion fruit crèmeux and milk chocolate crackling.
Exotic sorbet, coconut/ lime smoothie.

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