

REFLETTS

par Pierre Gagnaire

LES ENTRÉES

FOIE GRAS

195

Terrine of duck liver;
spring chutney, Earl Grey tea crumble.
Carrots *barquette* of roots vegetables.
Amandine tart and cauliflower.

LANGOUSTINE

285

*(contains alcohol)**

Poêlée *Terre de Sienne*, Puy green lentils gnocchi,
fresh soy and celery.
Carpaccio slightly smoked, cube of red current and fresh coriander;
white beer and Camargue olive oil.
Mousseline perfumed with turmeric, *énoki* mushrooms.
Soaked in a reduction of langoustine then grilled; *Daikon* turnip.

LEGUMES DE PRINTEMPS

220

Green pea/mint ice cream, sweet onions syrup, tomato marmalade.
Asparagus: green asparagus cream, burrata ;
jelly, the tips and raw white asparagus cut in thin slice.
Fresh morels mushrooms from Turkey flavoured with coffee, veil of parsley;
shave baby artichoke.
Eggplant cannelloni, spring salad.

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* Can be prepared without pork / alcohol

All prices are inclusive of 10% Municipality Fee and 10% Service charge

LA MER

HOMARD BRETON

280

*(contains alcohol)**

Blue lobster cooked à la minute-
The tail cut in *aiguillettes*, ratte potatoes perfumed with green pepper;
Moscato d'Asti butter.
Bisque *Dodo*.
Lobster rillettes and lime, crunchy fennel and salicornia.
Creamy corail, green cabbage; white ice cream.

MÉDITERRANÉE

220

*(contains pork)**

Red mullet seared with *Colonnata* pork, *Bellino*.
Royale of bouillabaisse, *fricassée* of squids and spring onions.
Pochas beans, soubressade, pink garlic from Lautrec, sundried tomato.

PALAMOS

310

*(contains pork)**

Semi salted cod poached in olive oil and aromatic herbs-
Cubes of red tuna, cubes of lacked pork, piquillos purée;
sauce *Erian*.
Carabiñeros *poêlée* then served in the juice;
Red risotto, rhubarb in julienne.
Grilled pistes and cassérons, *Catalane* vegetables.

BAR - TOURTEAU

270

*(contains alcohol)**

Wild seabass roasted, then finished in fresh butter-
Large celeriac ravioli and parmesan, green and yellow mango in brunoise;
button mushrooms velouté and green curry.
Crab meat and dog cockles rubbed in farmhouse cider jelly.

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LA CAMPAGNE

AGNEAU origin France

280

Milk fed lamb shoulder marinated with Sarriette and Fenugrec,
slowly braised in the oven.
Heart of romaine salad, Swiss chard and Cremona mustard; carrot purée.
Grilled liver *venetian way*.
Sweetbread *grillotés*, amaranth flavoured with tamarillo.

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

690

The whole duck roasted/glazed with a cherry bigarade-
The fillets are cut in thin aiguillettes, seasonal wild mushrooms.
Consommé *Redeuil*.
Mesclun salad, apple/Calvados ice cream.
Potato *Gaufrette* spiced with curcuma.

BŒUF origin Ireland
(contains alcohol)*

340

Irish beef rib eye *John Stone* covered with black pepper-
Béarnaise sauce.
Potato *Anna*.
Beef cheeks; grilled zucchini and lemon.
Cubes of Gin tonic/cucumber.

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ESPRIT PIERRE GAGNAIRE – printemps 2015

- TT White asparagus tips rubbed in Colonnata pork,
parmesan cream flavoured with Vodka ;
poached egg / Aquitaine caviar.

Goujonnettes of sole *meunière*, shellfish risotto and rocket salad.

Crispy roasted veal sweetbread, fresh morel mushrooms
perfumed with coffee, cubes of Amontillado.

- TT Wild seabass grilled then finish in a citrus butter,
julienne of cuttlefish ;
broth of green peas *à la française*.

- TT Roasted Royal Pigeon –
cut in thin aiguillettes and served in a juice perfumed
with chocolate and pistacchio ;
veil of apricot, rhubarb, spring onions.
Couscous flavoured with cinnamon, smoked eggplant caviar.
Farce a gratin in pastilla.

Reflets cheese.

- TT Les desserts de Pierre Gagnaire

AED 950 Esprit Pierre Gagnaire

AED 1340 With a premium selection of French and International wines.

- TT AED 450 Petit Esprit Pierre Gagnaire

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Esprit Pierre Gagnaire

130

A selection of desserts inspired by French traditional pastry, created around seasonal fruits and vegetables, low sugar confectionary & chocolate.

Soufflé chocolat

100

Tanariva chocolate soufflé stuffed with fresh raspberries.
Crispy blackcurrant, soft chocolate biscuit.
Raspberry sorbet, meringue and Amandine.
Vanilla ice cream.

Soufflé Caramel

100

Salty caramel ice cream.
Chutney of mango flavoured with nutmeg, vanilla foam.
Pineapple carpaccio, passion syrup and financier cake.

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