

Pierre II

SEASONAL MENU
BY PIERRE GAGNAIRE 2017

Three Courses \$898

I

Poached egg at 63°, Torino condiment. Buckwheat seeds.

Or

Lilita salad -

Thai grapefruit / rose / red radish / avocado / pumpkin seeds / mizuna.

Mango coulis / emulsified banana with olive oil.

Or

Roasted Canadian lobster "belle-ile". (Supplement \$68)

II

John Dory, tamarillo / cucumber / fresh mint / chorizo.

Or

Pork rack roasted with thyme flowers, shallots fondue Bearnaise style.

Black olive paste / black grapes from Smyrne / capers.

Or

Grilled beef entrecôte heart, crispy fennels. Crumbs of rye bread, bone marrow and celeriac.

Bordelaise sauce. (Supplement \$98)

III

Baulois biscuit, salted caramel; Chocolate ice cream.

Or

Mint wurtz – Lemon cream, Limoncello jelly, Colonel Sorbet, cucumber marinated in kirsch.