



SPRING
TASTING MENU
2017

Seven Courses \$1,998

I

* Gillardeau oyster n°2, parsley velouté;
Smoked sardines ice cream, red onions pickles;
Ribot milk & horseradish granite.

II

* Seabream fillet poached in clarified butter, crunchy fennel flavoured with star anise
Grilled button mushroom, chives / tarragon / coriander.

III

White & green asparagus / broccoli leaf, poached egg at 63°;
Morels cooked in Vin Jaune from Jura.

IV

Seared frog's legs, garlic / fleur de sel / crushed black pepper;
Wild garlic and nasturtium flower, white polenta galette.

V

* Rump of veal roasted, flavoured with oregano –
Pink endives fondue with angostura
Bilou potatoes, grated poivrades artichokes with mint .

VI

Rose burrata –
Gorgonzola, pineapple, green apple.

VII

* Pierre Gagnaire's Grand Dessert.

4 Courses is available from Tuesday to Thursday only.



APPETIZERS

LANGOUSTINE \$860

Langoustine tempura –
Pineapple/ pear/ crispy grapefruit Maltese condiments.
Mousseline with Manzanilla, lemon caviar; soft butter.
Grilled brochette with Sarawak pepper, white purée.
Tartare coated with citrus gel, cucumber and crunchy cabbage.

PERFUME OF THE EARTH \$780

Smoked cocotte with a slice of roasted duck foie gras – Violine sauce; crispy chorizo, green bell peppers.
Guinea fowl stuffed with truffle, green beans and snow pea salad.
Morrels infused with coffee, tofu, red beetroot tuile.
Vegetables jelly infused with star anise, cream of broccoli.

VEGETABLE \$760

Celeriac dices, seaweed and cauliflower;
Cottage cheese ice cream, blond beer extract.
White asparagus / spring carrot, flat parsley coulis with sweet olive oil.
Paris bouton mushrooms with herbs, tartlet.
Royale of green asparagus with tarragon.

SEA GARDEN \$820

Grilled scallops slices coated in kombawa;
Herbs & flowers sprouts; crispy fennels, gin and parmesan cheese.
Braised leek stuffed with razor clams in persillade.
Sea urchin custard, cucumber mousse.
Potato gnocchi with Gorgonzola, grey shrimps;
Dry bonito.



SEA

LOBSTER \$960

Fresh blue lobster cooked à la minute –
The tail, thinly sliced, coated in passion fruit butter; Green mango brunoise.
Johannes Pancake, spinach velouté.
The claws, traditional bisque.
Creamy coral, red raddish.

MEDITERRANEAN \$860

Dentex fillet poached in a citrus butter; Torino condiment.
Cocotte of calamari, kokotxas and cuttlefish with salted anchovies.
Small king prawn marinated in manzanilla, poivrade artichokes flavoured with mint.
Venere black rice.

TURBOT \$860

Turbot fillet seared on the bone in a noisette butter –
We fillet it, we finish cooking it in a wild mushroom's broth; Chives flowers.
Green peas « a la Française ».
Fondant potato with colonnata bacon.

EARTH

LAMB AAA \$900

Roasted saddle of lamb from Aveyron served in a caul –
Chick peas purée with saffron, capucine flower; vinegar liqueur.
Grilled lamb chops, wild garlic and eggplant caviar.
Stuffed lettuce with sweatbread and kidney, flavoured with tamarin.

DUCKLING \$880

Roasted duckling chest from Dombes rubbed with savory and green pepper, The fillet is cooked in salmis
sauce.
Bilou potatoes.
Yellow beetroot wedges in a salted crust, Stilton cheese.
Blackcurrant sorbet, fermented plumes.

VEAL \$980

Farm veal fillet marinated in spicy yogurt –
Soya sprouts and fresh bamboo, Medjoul dates veil.
Golden sweetbread, sprinkles of tomato; otti tomatoes.