

Appetizers

Sea Garden:

690

Roasted langoustine « Terre de Sienne»/lemon paste Gilardeau oysters/sorrel/Quimper bouillon/oyster leaves White crab meat/citrus gel/avocado Langoustine bisque.

Perfume of the Farth:

650

Smoked cocotte of snails and vegetables/foie gras soup Bouillon Zezette/iberico ham/parsley iced cubes Black olives jelly/Mozzarella/Abbe Nollet vegetables White tart.

Vegetable:

520

Green and white asparagus/velvety nettle puree/pistachio and tofu/orange sherbet Barquette of vegetables/green peas soup with parmesan Green apple texture.

French Cheeses:

580

Brillat Savarin with walnut breading, apple/Calvados ice-cream Flamed tartlet/fresh goat's milk cheese/colonata lard Reblochon fondue/green juice.
Comté (aged for 36 months)/white beer and white chocolate Bleu d'Auvergne like a crème brûlée with plum.

Pierre Gagnaire's Vegetarian dishes are available on request

Fish

Lobster:	720
Blue lobster « aiguillettes »/piquillos sauce/rhubard and enoki mushroom	
Stuffed lettuce with black forbidden rice/Dodo bisque	
Lobster claw/brown shrimp mayonnaise/cumbawa and coriander salad.	
Dover Sole:	710
Meuniere-style Dover sole/radicchio puree/purple velvety soup	110
Broccoli/kombu jelly/abalone/hazelnuts	
Artichoke ice-cream.	
John Dory - Scallops:	690
Pan fried John Dory/dices of scallops in Manzanilla wine/onion juice with curry Madras/girolles mushroom	
Scallops mousse/green tea/soya bean sprout/green mango	
French bean salad with sesame seeds.	

Meat

Lamb AAA: Pan-seared saddle of lamb/tamarind juice/Nice-style socca pancake/tomato otti Rack of lamb/stuffed fresh grapes/braised turnip with port wine Ewe cheese yogurt/Roquefort and dried apricot.	710
Duck: Thin slices of roasted Challans duck from Picardie/spring green cabbage/sweet potato/cinnamon and cumin sauce Traditional pâté in a crust, preserved shallot Tamarillo sherbet/celery/Sauternes jelly.	680
Beef Tenderloin Or Beef Rib-Eye:	720
Grilled beef finished in Sarawak pepper butter/morel mushroom cream flavoured with licorice/bone marrow. Beef carpaccio/beef consommé/Oscietra caviar Crispy potatoes and onion rings.	