



CHEESE

SELECTION OF FRENCH CHEESES \$270

Assortment of cheeses from the master refiner Bernard Anthony.

DESSERTS

TARTE TATIN \$240

Tarte tatin, Calvados coating and orange confit.

Burrata ice cream,

Vanilla chantilly.

CHOCOLATE SOUFFLÉ \$250

Araguani chocolate biscuit, coffee parfait;

Venezuela ganache.

Caramelised walnut tart.

Blackcurrant sorbet.

BABA MARTINIQUE \$230

Traditional Rum baba soaked in XO J.M. Rhum;

Exotic fruits marmalade thickened with dragon fruit syrup.

Whipped cream flavoured with cinnamon.

Pierre II

PIERRE GAGNAIRE' S

FRENCH GOURMAY

GRAND DESSERT

Provence-style French desserts

\$230

Green peas and pistachio mousseline pie, orange confit.

Raspberry marmalade and citrus fruit syrup,
Raspberry sorbet,
Raspberry meringue.

Almond cream and fruit confit,
Cavaillon melon marinated in marc de Provence,
Lavender and almond Baux-de-Provence iced parfait.