

SPRING TASTING MENU

BY PIERRE GAGNAIRE

2020

7-Course \$2,888 for 2 persons
Including 2 glasses of champagne

I

Zucchini marmalade flavoured with mint,
Blue fish tartare and rhubarb pickles,
Oscietra caviar, smoked sardine on a toast.

II

Octopus carpaccio / squid / gamberro rosso.
Broccoli purée.

III

Crispy red mullet, bell pepper shakshuka.

IV

Otti tomato, spring green vegetables, grilled coconut.

V

Golden liver cake, pan seared chanterelle mushrooms and medlar,
Confit citrus zests.

VI

Milanese style veal loin.
Sweetbread / artichokes / celery;
Cooking juice enhanced with Cremona mustard.
Roman-style polenta, confit tomatoes.

VII

Pierre Gagnaire's Grand Dessert.

Guests of Pierre can be confident that all fish and seafood served on our menus
is the result of sustainable and responsible fishing practices.

Our aim is to provide guests with the finest dining experience while protecting the future of our fish, our suppliers and our business.