

Pierre II

MOTHER'S DAY MENU  
BY PIERRE GAGNAIRE  
10 MAY 2020

Four-Course \$988

I

Asparagus

White asparagus ice-cream flavoured with cardamom and Oscietra caviar,  
cauliflower heads and stems coated in lemon gel, chervil.  
Green asparagus custard, tips seasoned with pistachio.

II

Crabmeat cooked in sweet butter, green peas.

III

Meunière-style skate, smoked ratte potatoes, capers and gherkins.

or

Grilled Wagyu beef entrecôte –  
Buckwheat pancake brushed with Bordelaise sauce, flavoured with Colman's mustard.

IV

Pierre Gagnaire's Grand Dessert.

***Every mother will receive a flower bouquet and a  
sweet delight made especially by our Pastry Chef Alexandre Brusquet.***