

SPRING TASTING MENU
BY PIERRE GAGNAIRE
2020

7-Course \$ 1,988
5-Course \$ 1,488 (*)
3-Course \$ 1,088 (**)

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.

Cheese
(Additional \$ 98)