



The Cuisine of Pierre Gagnaire. A Culinary Hypothesis.

As one who cooks in the now, a cuisinier de l'immédiat, the chef turns his instincts into moments of Race. In the kitchen, as an alchimiste aux fourneaux, he transcends the raw material to reveal its true substance. Guided by the pull of un principe d'émotions, Pierre Gagnaire has made cuisine a means of expression, a language, one he prefers to be frank and direct, in with dishes that replace words in reaching straight to the heart. Nothing duplicitous, no affectation... simply a daily commitment to the instruments of his trade, conducting his kitchen orchestra in a score of virtuoso savoir-faire.

The cuisine of Pierre Gagnaire is art. It is love.
It is technique.*

** A book by Pierre Gagnaire is entitled La cuisine c'est de l'amour, de l'art, de la technique in French.*

Red mullet

Pressé de rouget with saffron, red peppers confit with thyme
Garlic toast, Anchovies ½ salt

Tomato Soup

Tomato soup with jambon cru, Brousse, fresh soya,
carpaccio of marinated mackerel with yuzu and *poivre noir des cimes*

Lamb

Lamb shoulder Marrakesh confit, paillason with herbs
and seasonable vegetables

The Pierre Gagnaire Grand Dessert

Baba bouchon with old rum, chestnut ice-cream

Victoria Pineapple carpaccio with fresh coriander,
sorbet flavored with Kumbawa

Chocolate soup: salted butter caramel, chocolate-hazelnut rocher,
Blackcurrant sorbet

Coffee or Tea

Petit Fours

1,855- 4 course menu