Menu Origine Pierre Gagnaire *5,000/per person*

Beurre Nantais
« Ravioli al Tartufo » by Pierre Gagnaire
Hirame
Ris de veau
The Pierre Gagnaire Grand Dessert

Menu Esprit Pierre Gagnaire *6,000/per person*

Beurre Nantais
Crème fraîche et caviar
« Ravioli al Tartufo » by Pierre Gagnaire
Hirame
Ormeau sauce Eriang
Ris de veau
The Pierre Gagnaire Grand Dessert

Extra:

Kaviari Kristal Caviar (8gr)	*1,500*
French Black Truffle (3gr)	*750*

La Maison 1888

All prices are in '000 VND' and subject to 5% service charge and 8% VAT

ESPRIT PIERRE GAGNAIRE WINTER MENU

Beurre Nantais
Blue crab meat with Nantais butter, sliced Hokkaido scallops
French seaweed pickles
(*) Chef recommends Kaviari caviar

Crème fraîche et caviar
Roasted cauliflower wedge, Buckwheat pancake and slice of giant squid
Kaviari kristal with sour cream

« Ravioli al Tartufo » by Pierre Gagnaire
Celeriac ravioli with French black truffle Tuber Melanosporum
Sweet onion fondue with lard of black pig from Bigorre and Château-Chalon AOC

Hirame
Roasted Olive Flounder leek purée and sea urchin bisque
Panfried French wood's mushrooms
(*) Chef recommends Kaviari caviar

Ormeau sauce Eriang
Japanese abalone slices, smoked eel, grilled savoy cabbage and Eriang sauce

Ris de veau
Sweetbreads glazed with blackcurrant bigarade, lemon paste
Spinach sautee and Pommes paille
(*) Chef recommends French black truffle

The Pierre Gagnaire Grand Dessert
Or
Cheese Platter *(Additional 500)*

THE PIERRE GAGNAIRE GRAND DESSERT

When French classics meet local flavors in unique desserts

Biscuit Roulé chestnut cream infused with ginger, candied orange coated with a veil of almond paste

Roasted pineapple macaronade with old Sampan rum, frosted banana with lime

Bavaroise coconut milk, mango velouté, crystal de vent

Iced parfait with green Chartreuse, aromatic herbs, avocado taô

Ganache - Vietnamese coffee ice cream, poached pear brunoise
crushed cocoa tile and caramelized hazelnuts

CHEESE PLATTER

Comté AOC, semi hard cheese, made from unpasteurized cow's milk in the Franche-Comté region, Eastern France

Brillat-Savarin PGI, soft cheese, made from a milk curd produced in Bourgogne from cow's milk enriched with cow's cream

Sainte-Maure de Touraine AOP, soft ripened unpasteurized French cheese made from goat's milk