

TT **Menu Origine Pierre Gagnaire** *5,000/per person*  
Jardin Marin par Pierre Gagnaire  
L'asperge Verte du Luberon  
Poularde aux Morilles et Vin Jaune  
Bouillabaisse  
Navarin d'Agneau  
The Pierre Gagnaire Grand Dessert

TT **Menu Esprit Pierre Gagnaire** *6,000 /per person*  
Jardin Marin par Pierre Gagnaire  
L'asperge Verte du Luberon  
Homard Bleu  
Poularde aux Morilles et Vin Jaune  
Bouillabaisse  
Foie Gras des Landes  
Navarin d'Agneau  
The Pierre Gagnaire Grand Dessert

**Extra:**

Kaviari Kristal Caviar (8gr) *1,500*



## ESPRIT PIERRE GAGNAIRE SPRING MENU

### Jardin Marin par Pierre Gagnaire

Idéale oyster N°3 by David Hervé, Champagne-hibiscus-red currant granita  
Fresh Hokkaido scallops “Camillieri”  
Sliced wild Madai, seaweed mayonnaise  
Bluefin tuna and Gonzo sauce

### L’asperge Verte du Luberon

Organic Provence green asparagus with lemon jelly coated tips  
Kristal caviar with panna cotta, homemade smoked eel

### Homard Bleu

Brittany lobster poached in Tahitian vanilla butter  
Savoy cabbage and green peas glazed in sudachi Beurre Nantais  
Green and yellow mango, green papaya

### Poularde aux Morilles et Vin Jaune

Morels stuffed with French chicken mousseline, braised in yellow wine, sweet onion fondue  
(\* ) *Chef recommends Kaviari caviar*

### Bouillabaisse

Saffron gratin of Bomba rice, shellfish and crispy spiny artichokes  
Seafood soup, piquillos  
(\* ) *Chef recommends Kaviari caviar*

### Foie Gras des Landes

Poached duck foie gras in Italian red wine, lacquered cherry jus, old balsamic vinegar 12 years  
Fresh pistachio purée

### Navarin d’Agneau

Roasted New Zealand spring lamb, finished with hay in a casserole  
Lamb stewed with tamarind, braised with organic radish  
Roquefort ice cream and green leaf salad

### The Pierre Gagnaire Grand Dessert

*Or*

**Assiette de Fromages Affinés** *(Additional 500)*

## THE PIERRE GAGNAIRE GRAND DESSERT

*When French classics meet local flavors in unique desserts*

Syrup infused with pandan leaves, dragon fruit, tapioca and aloe vera  
pineapple sorbet, coconut milk whipped cream, puffed rice

Arlette, caramelized jujube deglazed with Calvados, passion fruit coulis

Strawberry, green pea and mint ice cream, wind crystal

Iced parfait with Vietnamese coffee, lime ganache

## ASSIETTE DE FROMAGES AFFINÉS

**Comté AOC**, semi hard cheese made from unpasteurized cow’s milk  
in the Franche-Comté region, Eastern France  
*Misfits condiment*

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

**Sainte-Maure de Touraine AOP**, soft ripened unpasteurized French cheese  
made from goat’s milk  
*Tomato otti condiment*