

TT Menu Origine

4,200/per person

Bouillon Zezette

« Ravioli al Tartufo » par Pierre Gagnaire

Beurre Nantais

Pleurotes

“Gâteau d’asperge”

The Pierre Gagnaire Grand Dessert

TT Menu Esprit Pierre Gagnaire

4,800/per person

Bouillon Zezette

Morilles

« Ravioli al Tartufo » par Pierre Gagnaire

Beurre Nantais

Risotto Carnaroli à la Milanaise

Pleurotes

“Gâteau d’asperge”

The Pierre Gagnaire Grand Dessert



ESPRIT PIERRE GAGNAIRE VEGETARIAN MENU

Bouillon Zezette

Raw and cooked asparagus in thin slices, orange dressing
Black garlic and grated Parmesan cheese

Morilles

Caramelized French Endive, pan fried morel and buckwheat pancake

« Ravioli al Tartufo » par Pierre Gagnaire

Comté ravioli with celeriac and black truffle
Sweet onion fondue with Château-Chalon AOC

Beurre Nantais

Beurre Nantais with French seaweed and vanilla
Roasted cauliflower, fresh soya, celery, pink radishes

Risotto Carnaroli à la Milanaise

Saffron, 24-month-old Parmesan cheese, crispy spiny artichoke

Pleurotes

Roasted Oyster mushroom in smoked oil, fresh pistachio puree
Green peas, cherry and old balsamic jus

“Gâteau d’asperge”

Two styles of cooking white asparagus with black truffle sauce

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, 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