

VEGETARIAN TASTING MENU

Feuilletés

Le Commencement

Duxelles of Raw Paris Mushrooms / Thao Avocado
Burrata Ice Cream / Cauliflower Velouté with Curcuma

The Egg

Crispy Egg / Sweet and Sour Chutney
Endive Salad with Hazelnut Oil

Pumpkin

Italian Pumpkin Velouté / Pumpkin Gnocchi / Beetroot
Cucumber / Tomato / Dill

Crumble

Green Crumble / Grilled Leeks / Caramelised Salsify

Gratin

Swiss Chard Baked with Gorgonzola
Jerusalem Artichoke with Mustard Seeds and Dried Apricots

Pierre Gagnaire's Grand Dessert

A Combination of Six Desserts, in Two Services

Petits Fours

TASTING MENU

Feuilletés

Hare

Traditional Hare Terrine with Foie Gras and Black Truffle
Red Cabbage / Guinness / Quince Paste / Redcurrant Jelly

Scallop

Scottish Hand-dived Scallop Corolla
Leeks / Celery / Squid / Curry

From the Sea

Bouillon Zézette / Carabineros Prawn / Paris Mushrooms / Mangetout
Native Oyster “du jour” / Artichoke Cream / Mustard
Caramelised Salsify / Black Garlic and Cauliflower / Green Razor Clams

Sea Bass

Poached and Grilled Wild Sea Bass / Mimolette
Italian Pumpkin Velouté Perfumed with Star Anise / Grapes / Soy Bean Sprouts / Bitter Leaves

Pigeon

Whole Roasted French Pigeon Marinated with Lemon and Cumin
Sauerkraut
Organic Puy Lentils / Physalis / Daikon

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