



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.*

Œuf Bonjour

Foie gras Royal, corn cream, “Herve This” egg
Guava coated in orange caramel and onions

Octopus

Slow-cooked octopus, Beurre Monte and celery salad
Socca and piperade

Beef cheek ravioli

Beef cheek ravioli à la niçoise, parmesan cream
Tomato concasse flavored with French basil and mint

The Pierre Gagnaire Grand Dessert

Dragon fruit syrup with star anise, Jaconde Biscuit dipped in kirsch,
Pineapple sorbet, Italian meringue
Strawberries and raspberries macerated in red jelly, red sorbet, red marshmallow
Sablé sankara vanilla Mousseline, Almond pâte, Guanaja Ganache

Coffee or Tea

Petit Fours

1,588- 4 course menu