

PIERRE GAGNAIRE TT

lecture
room & library

Head Chef Johannes Nuding

VEGETARIAN TASTING MENU

Feuilletés

Endive

Braised Belgian Endive with Pangiallo Romano -
Walnut Vinaigrette with Preserved Lemon
Champagne Mousse / Orange Jelly / Sticky Pineapple Juice

Gâteaux

Swiss Chard / Delica Pumpkin / Ricotta
Radicchio Fondue

Truffle

Jerusalem Artichokes / Spinach / Confit St. Ewe Egg Yolk / White Alba Truffle

Cauliflower and Carrot

Roasted Cauliflower Cream / Black Garlic / Sand-grown Heritage Carrots

Schupfnudeln

Home-made Schupfnudeln like in Tyrol / Red Cabbage and Blackcurrant Marmalade
Red Sorbet / Radishes and Granny Smith

Pierre Gagnaire's Grand Dessert

A Combination of Six Miniature Desserts in Two Services
or

A Selection of British and French Cheese

Petits Fours

7 courses £125

TASTING MENU

Feuilletés

From the Sea...

Galician Octopus / Broccoli / Confit Lemon / Pomegranate / Cremona Mustard Fruit
Raw Hand-dived Scottish Scallops / Clementine Reduction with Lime / Avocado
Sea Urchin with Oban Malt Whisky

Oyster and Lamb

Ostra Regal No.4 Poached in a Spicy Lamb Bouillon
Crosnes / Fennel / Razor Clams

Gnocchi

Home-made Potato Gnocchi: Parsley / Beetroot / Saffron
Parmesan Cream / Lautrec Garlic / Foie Gras Shavings

Pollock

Line-caught Cornish Pollock Roasted on the Skin –
Fondue of Roscoff Onions with Green Curry / Anchovy Beurre Blanc
Jerusalem Artichoke Ice-Cream / Brown Shrimps

Game

Fillet of Welsh Roe Deer Marinated with Cumin and Juniper
Grand Veneur Sauce / Sauerkraut “*Johannes*”
Seasonal Game Bird Terrine / Pineapple-Quince-Ginger / Celeriac

Game may contain shot

Pierre Gagnaire’s Grand Dessert

A Combination of Six Miniature Desserts in Two Services
or

A Selection of British and French Cheese

Petits Fours

7 courses £145



Please be advised our dishes may contain allergens, for advice please speak to your waiter.
Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes or drinks will be completely allergen-free.

You're welcome to photograph our dining room
and dishes, but please avoid distracting phone
conversations out of respect for others