

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