

PIERRE GAGNAIRE TT

lecture
room & library

Head Chef Johannes Nuding

VEGETARIAN TASTING MENU

Feuilletés

Velouté

Fresh Almond Velouté / Green Peas with Verbena / Tofu

Egg

Crispy St Ewe Hen's Egg / Provincial Ratatouille

Truffle

Spinach Cream with Melted Reblochon / Black Australian Winter Truffle
Artichokes and Celeriac

"Promenade Des Anglais"

Gâteaux of Swiss Chard with Ricotta / Red Bell Pepper
Citrus Infusion / Arbequina Olive-Oil Ice Cream
Crunchy Fennel

Gnocchi

Home-Made New Potato Gnocchi with Chervil
Pan-Fried Girolles / Apricots / Sauternes

Pierre Gagnaire's Grand Dessert

A Combination of Six Miniature Desserts in Two Services

Petits Fours

7 courses £95

TASTING MENU

Feuilletés

From the Sea

Courgette Flower / Dressed Channel Crab; Lemon and Chervil

Mackerel Infusion with Dill: Hand-Dived Scottish Scallops / Tuna / Shiso Leaf

Purple Asparagus / Grelot Onions / Camarón Rojo; Hollandaise with Shell Jus

King Salmon

New Zealand Salmon / Roasted Loquat / Spring Cabbage; Green Velouté

Foie Gras

Grilled Duck Foie Gras / Bouillon of Mousseron Mushrooms;

Broad Beans / Green Peas / Baby Leeks

Monkfish

Fricassée of Cornish Monkfish marinated in Tandoori Spices

Tomato Jam / Wild Garlic / Lemon / Little Leaves

Guinea Fowl

Perfumed with Fresh Herbs and Roasted on the Crown

Celeriac and Artichokes / Wheat Beer Reduction with Green Curry

Grilled Pequillos / Aubergine Caviar / Barley

Pierre Gagnaire's Grand Dessert

A Combination of Six Miniature Desserts in Two Services

Petits Fours

7 courses £120



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