

MENUS

WINTER 2020



Vegetarian and vegan menu option are also available upon request.

 #LaGrandeMaisonBordeaux

Symphonie Pierre Gagnaire

Oyster "Papillon" from "Parcs de l'Impératrice", smoked beetroot water, oyster ice cream.

Seaweed from Croisic jelly, black mullet tartare, shrimp, daikon radish.

Stuffed beef with sweet onions, kale, colatura.

Pascaline scallop, shellfish, salsify;

Cream of Oscietra caviar.

Green John Dory, squid rings –

Black truffle "Melanosporum", Jerusalem artichoke, haddock.

Roast duck foie gras, glazed eel with coffee, slow stewed chicory ;

Toast bread, cantabrique anchovy.

Piece of milk-fed lamb from pays Basque perfume with Espelette pepper, aniseed.

Red cabbage "au gratin", white beetroot, Chinese artichokes.

Félicia salad, "caillette" and grated ewe's milk cheese.

Pierre Gagnaire Desserts.

Our head sommelier, Dimitri Nalin, could propose you a wine pairing considering your preferences

135.00€

195.00€ Net price (beverages not included)

Poème Pierre Gagnaire

Asparagus;

Royale style asparagus, pistachio asparagus tips,

White velvety asparagus soup "Poulette": frog's legs, calf's head.

White asparagus ice cream with cardamom, grapefruit jelly and green apple,

White asparagus tips, white bacon from Bigorre, preserved egg yolk, nettle purée.

Fillet of pollack, cockles and razor clams,

Velvet "amandine" potatoes with wild seaweed from "Croisic coast", buckwheat seeds,

Roasted Langoustine, potatoes Darphin, slow-simmered with white beer.

« Burgaud » Duck breast matured with cocoa powder,

Thinly-sliced breast with bitter orange sauce,

Grilled seasonal fruits and vegetables,

Beetroots/pomegranate sorbet.

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95.00€

145.00€ Net price (beverages not included)

Le Grand Dessert Pierre Gagnaire

Blood orange with Sauternes wine jelly,
Bitter orange marmalade, saffron panna cotta.

Poppy loukoum, "Pampona" vanilla rice pudding,
Passion fruit syrup, rocket salad.

Citrus jelly, crystallized kumquats, lemon marshmallow,
Tiny artichokes "poivrade"

Milk foam with Pape Clement honey, Burrata ice cream,
Thai pomelo with olive oil, crumble.

Arlotte tile and *Bolivia* chocolate ganache, shredded pink mushrooms,
Roasted hazelnut.

Lunch Menu

TO BEGIN...

White asparagus, glazed eel, buckwheat seeds,
Maltese sauce, grilled succrine lettuce.

TO FOLLOW...

Roasted chicken breast farm,
Duck liver velvety,
Braised salsify with Port wine and small spelled.

TO END...

Chestnut / blackcurrant parfait,
Light vanilla cream and black sesame,
Citrus salad.

2 courses (starter/main or main/dessert) _60€

3 courses (starter/main/dessert) _85€

Our head sommelier, Dimitri Nalin, could propose you a
wine pairing considering your preferences

35€

(available from Wednesday to Friday only)