



Menus

SUMMER 2019

LUNCH ON WEEKDAYS

 #LaGrandeMaisonBordeaux

Vegetarian and vegan menu option are also available upon request.

ESPRIT

Oyster ice cream, shellfish velvety soup with oscetra caviar
Sturia.

Marinated mackerel, wild seaweed and herbs from Croisic
coast.

Basquaise piquillos, squid rings, girolles mushrooms broth.

Blue lobster "aiguillettes à la nacre", Pape Clément's olive oil
mousseline,

Yellow and white peaches.

Lettuce stuffed with lobster claw and elbow.

DoDo bisque.

Poached / grilled duck foie gras,

Cantabrique anchovy, Taggiasche black olives, grated ewe
cheese.

Tomato jam.

Rump of veal sliced and coated with foamy butter with green
pepper,

Cabbage leaf, Tarbais bean paste, fresh almonds.

Sauternes jelly, zucchini with mint.

Pitchi sauce.

Pierre Gagnaire Desserts.

6 courses _195€

Wine included

Net Prices in Euros

VTA and service are included

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Wild fennel infusion, gambero rosso with amontillado wine,
Fresh almonds and yellow peach.
Green bell pepper ice cream, cod petals.

Grilled thick line-fished bass, anchovy butter,
Noirmoutier grenailles potatoes velvety with seaweed from
Croisic coast.
Shellfish.

LABOTTIERE

Burgaud duck chest roasted with aromatics,
Glazed "aiguillettes" with blackberries bigarade.
Fruits and vegetables marmalade.
Red sorbet, French bean salad, smoked duck breast fillet.

Pierre Gagnaire Desserts.

4 courses _145€
Wine included

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Le Grand Dessert

Pierre Gagnaire

The strawberry, fresh, in jelly, burrata sorbet and square with vanilla.

Rhubarb jelly, joconde biscuit imbued with kirsch, red poppy mousse.

Lemon cassata, Chartreuse verte zabaglione cream, verbena infusion.

Pan-sautéed cherries with Luxardo liquor, caramel ice cream with licorice, windy cristal meringue with coffee.

Chocolate June 2019.

Biscuit imbued with red fruits, guanaja chocolate mousse, chocolate / raspberries ganache.

Lunch

TO BEGIN...

Beef filet and sardine Gonzo.

Zézette bouillon: garden peas and zucchini with chervil, smoked haddock ravioli and ewe cheese from Pyrenees.

Glazed gilt-head bream, mayonnaise with plankton, seaweed and herbs from Croisic coast, sea-scented sorbet.

TO FOLLOW...

Ratte potatoes gnocchi, sweet onion syrup flavoured with green curry, pointy cabbage, red radish, mulberries.

Cod petals, shellfish marinière and Cocos beans from Paimpol.

Duroc pork chop, cherry bigarade, black pudding cream. New potatoes from Noirmoutier.

TO END...

Iced vanilla mousse, cream with kirsch, joconde biscuit. Fresh strawberries and juice.

Apricot souffléed, panna cotta with almond milk and apricot / verbena sorbet.

Millefeuille, paresseuse cream with mountain-ash berry eau-de-vie, raspberries. Blackcurrant sorbet.

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

3 courses (starter/main/dessert) _85€

Wine Pairing Wine Pairing Pape Clément (7,5cl) _45€

(available from Tuesday to Friday only)

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