



# Menu

SPRING 2019

 #LaGrandeMaisonBordeaux

*Vegetarian and vegan menu option are also available upon request.*

Oscetra caviar, sea-scented jelly, smoked eel, rhubarb.  
Prawn patty, vintage caviar, nasturtium leaf, radish.

Fresh morels mushrooms with green curry, crayfish,  
cockscorb, slice of turnip with white Port, pink mushrooms.

*Zézette* bouillon: green asparagus, broad beans and garden  
peas with chervil, smoked haddock ravioli and ewe cheese  
from Pyrenees.



ESPRIT

Turbot roasted at the bone, grapefruit syrup with quinoa.  
New potatoes cream with seaweed.

Rump of veal with oregano, kidneys *Dundee Pecky*.  
Sweetbread pamericelli, radicchio pulp.

Pierre Gagnaire Grand Dessert.

6 courses \_195€  
Wine Pairing\_135€

*Net Prices in Euros*  
*VTA and service are included*

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Green asparagus, braised baby carrots with Sauternes wine,  
cuttlefish veil, gambero rosso;  
nettle velvety soup.

Duck foie gras with seaweed, shellfish and oyster from  
Arcachon with leeks.



## LABOTTIERE

Shoulder of milk-fed lamb with spices, “à la cuillère” –  
eggplant with ñora, spring herbs veil, grated Roquefort  
cheese.

Bell pepper stuffed Basquaise style.

Pierre Gagnaire Desserts.

4 courses \_145€  
Wine pairing \_95€

Crisp dessert with green Chartreuse and white chocolate, coffee cream, candied angelica.

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



## Le Grand Dessert Pierre Gagnaire

Lemon declination, lemon mousseline and panna-cotta, exotic fruits and ewe cheese sorbet.

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

Chocolate cream little pot, guanaja chocolate sorbet and blackcurrant syrup.

## Lunch



### TO BEGIN...

Grilled white asparagus, garden peas and radish / smoked eel, blood orange sauce.

Egg yolk ravioli, fresh morels mushrooms with yellow wine.

Glazed gilt-head bream, mayonnaise with plankton, vernis clams and razor clams, seaweed and herbs from Croisic coast.

### TO FOLLOW...

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

Shellfish marinière with mousseron mushrooms, anglerfish tail petals.

Chicken breast from Vertessec with tandoori, creamy polenta, gorgonzola cheese.

### TO END...

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

Souffléed chocolate biscuit spring 2019.

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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