

New Year's Eve Menu
Decembre, 31st 2018

Oscietra caviar galette served on sea-scented jelly, mimosa egg;
fermented cream.

Scallop corolla brushed with sea buckthorn flavoured clementines juice, fine green curry mousse.
Morels velvety soup with Macvin.

Gingered diced blue lobster, flamed with aged rum.
Felicia salad, buckwheat galette.
Ker Amor bisque.

Venison medallion flavoured with juniper, slow-simmered radicchio, celeriac and cranberries;
Dark chocolate lace biscuit.
Wild boar stew, chestnuts, raw foie gras shavings.

Truffled mont d'or chantilly, savagnin jelly, apple compote.
Winter salad bouquet, Demi Deuil shortbread biscuit.

Pierre Gagnaire dessert.

6 courses _360€
(available on 31st Diner only)



Esprit

PIERRE GAGNAIRE 