



Menus

WINTER 2018

 #LaGrandeMaisonBordeaux

Vegetarian and vegan menu option are also available upon request.

Glazed wild seabass, razor clams and cauliflower mayonnaise, aromatic herbs and seaweeds from Croisic.

Urchin bisque: vénéré black rice, scallop and salsifies; buckwheat toast, daikon turnip; meunière tongue and celeriac.

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Meuniere style Sole, stuffed with txistorra sausage, slow-simmered spinach, Swiss chard and roasted hazelnuts; Drappier Champagne "zero dosage" sauce.

ESPRIT

Duck foie gras biscuit, cepes mushrooms, sweet onions and caramelized pear ;
Black garlic Aomori juice.

Medallion of venison saddle scrubbed with Cumeo pepper from Nepal.

Boule d'or turnip, parsnip purée with raifort, cocoa slice and quince paste.

Jugged wild boar, chestnut, cranberries.

Pierre Gagnaire Grand Dessert.

6 courses _195€

Wine Pairing_135€

*Net Prices in Euros
VTA and service are included*

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FESTIVE



Goose foie gras terrine, veil of Sauternes wine.
Quince paste, beetroot / red currant syrup.
Félicia salad, clementine sorbet.

Biscuit 9 conduit street, scallop salpicon with Montgomery's
cheddar;
Jerusalem artichokes creamy consommé.

Whole roasted capon from Vertessec farm.
The breast is coated in its juice, thickened with tamarin.
Slow simmered chicory, baby onions, Japanese artichokes
and Ibaïama ham.
Crispy leg of capon, pear gratin, celeriac and fourme
d'Ambert cheese.

Pierre Gagnaire Desserts.

4 courses _145€
Wine pairing _95€

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Le Grand Dessert
Pierre Gagnaire

Christmas log cake of La Grande Maison.

Burrata / caviar lemon, meringue leaf with Amarelli.

Chestnut ice cream flavoured with Cachaça, black currant declination.

Velvety pumpkin soup, coconut milk and heather honey.
Caramelized apple ice cream.

Thomas chocolate

Cocoa opaline, gluten free thin cake, *pampelune* sauce,
chocolate chantilly,
bitter chocolate leaves.