



# Menus

WINTER 2019

 #LaGrandeMaisonBordeaux

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

Dupuch's special oyster with Colatura,  
shaved cauliflower, foie gras toast and black radish.

Scallop mousseline, gambero rosso, radicchio with  
parmesan deglazed with Champagne Drappier "zero  
dosage", pink mushrooms.

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Wild seaweed from Croisic coast ravioli, shell / razor clams /  
dog cockles, Chinese artichokes and green mango;  
sea urchin bisque.

## ESPRIT

Meuniere style sole, stuffed with slow-simmered leeks with  
truffle, roasted ricotta.

Leg of milk-fed lamb from Pays basque scrubbed with  
sarriette, spelt, heliantis and cabbage stuffed with black  
garlick;

Puntarella: sweetbreads, kidney and snails with nora bell  
pepper.

Pierre Gagnaire Grand Dessert.

6 courses\_195€

Wine Pairing\_135€

*Net Prices in Euros  
VTA and service are included*

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Glazed seabass, mayonnaise with plankton, vernis clams  
and razor clams, seaweed and herbs from Croisic coast.

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## LABOTTIERE

Smoked haddock corolla / cuttlefish veil;  
artichoke, celeriac and squids with truffle.

Veal and traditional duck foie gras warm pâté; clementine  
juice with hazelnuts, Paris mushrooms, bitter salads.

Pierre Gagnaire Desserts.

4 courses \_145€  
Wine pairing \_95€

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Le Grand Dessert  
Pierre Gagnaire

Crisp dessert with green Chartreuse, citrus water, diced yellow mango and angelica.

Pear coulis.

Brocciu cheese, lemon sorbet, Nocciolini.

Blood orange, saffron syrup, sorbet, marshmallow, jelly and candied kumquat.

Chestnut iced creamy with aged rum, blackcurrant declination, Joconde biscuit.

Winter chocolate 2019.

Manjari velvety, Caraïbes cassata, Melissa Chantilly.