



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, cockscomb, 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.

Farm veal, rump 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.

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



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.

Spring chocolate 2019.

Manjari velvety, Caraïbes cassata, Melissa Chantilly.