



Menu

SPRING 2019

 #LaGrandeMaisonBordeaux

Vegetarian and vegan menu option are also available upon request.



Lunch

TO BEGIN...

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

Egg yolk ravioli, fresh morels mushrooms with yellow wine.

White meat terrine in a crust, mustard ice cream.

TO FOLLOW...

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

"Aiguillettes" of John Dory fish poached in a butter with laurel, shellfish marinere. Pepe Bucato.

Roasted iberico pluma with sage, aged rum flavoured black pudding cream; tender potatoes, prunes in red wine.

TO END...

Iced Amarelli mousse, citrus declination.
Genoa bread flavoured with lemon and lime.

Souffléed chocolate biscuit spring 2019.

3 Desserts Pierre Gagnaire.

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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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.



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

ESPRIT

Farm veal, rump with oregano, kidneys *Dundee Pecky*.
Sweetbread pamericelli, radicchio pulp.

Pierre Gagnaire Grand Dessert.

6 courses _195€

Wines included

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€

Wines included

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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.