



# Menus

AUTUMN 2018

 #LaGrandeMaisonBordeaux

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

Grilled gambero rosso, marinated with amontillado / olive oil  
from Château Pape Clément –  
*Félicia* salad, baby carrots –  
Corn ice cream.

Corolla of haddock, shellfish mariniere from Bassin  
d'Arcachon, roasted cauliflower.

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

ESPRIT

Wild seabass with plancton, seaweed from Croisic –  
Ratte potatoes, squid and iberico ham.

Medallion of venison saddle scrubbed with Lampung pepper  
and cumin -  
parsnip purée with mustard, boule d'or turnip.  
Jugged wild boar, cranberries and red cabbage jam.

Pierre Gagnaire Grand Dessert.

\_195€  
Wine Pairing\_120€

*Net Prices in Euros  
VTA and service are included*

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Glazed wild seabass, razor clams and cauliflower  
mayonnaise, aromatic herbs and seaweeds from Croisic.  
Dupuch special oyster / lemon / Tequila.

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Scallops, squids, calf's head and wild mushrooms.  
*Zelette* broth.

## LABOTTIERE

Piece of Iberico pork scrubbed with autumn aromatic herbs,  
roasted in a « casserole »  
Green cabbage, grilled vegetables and fruits.  
Red beetroot and Angostura sorbet, corn cream.

Pierre Gagnaire grand dessert.

\_ 145€  
Wine pairing\_120€

Liquorice ice cream and light meringue, nougatine,  
crystallized blackberry,  
home-made praline.

Quince macaronade biscuit with rowan tree, lazy coffee  
cream, paris button mushroom and raspberry sauce.

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## Le Grand Dessert Pierre Gagnaire

Chesnuts ice cream flavoured with aged rum, black currant  
declinaison.

Velvety pumpkin soup, coconut milk and heather honey,  
diced royal gala apple,  
caramelized apple ice cream, pistachio.

*Thomas* chocolate

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

## Lunch



### TO BEGIN...

Wild mushroom ravioli, forest style broth.

Seabream carpaccio, lightly smoked lemon jelly ; sea-scented ice cream.

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 and blackberries.

Skate Wing deglazed with mango vinegar, slow-simmered spinach in browned butter.

Veal stew « à l'ancienne », lemon veil, diced green apples and ginger.

### TO END...

Iced Angelica mousse, citrus marmelade.

Souffléed chocolate biscuit autumn 2018.

Millefeuille layered flaky pastry, lazy cream, caramelised pears, liquorice ice cream.

2 courses (starter/main or main/dessert) \_60€

3 courses (starter/main/dessert) \_85€

Wine Pairing Grands Crus Bernard Magrez \_45€

*(available from Tuesday to Friday only)*

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