

New New Year's Eve Menu
Decembre, 31st 2018

Oscietra caviar galette served on sea-scented jelly, mimosa egg;
fermented cream.

Scallop corolla brushed with sea buckthorn flavoured clementines juice, fine green curry mousse.
Morels velvety soup with Macvin.

Venison medallion flavoured with juniper, slow-simmered radicchio, celeriac and cranberries;
Dark chocolate lace biscuit.
Wild boar stew, chestnuts, raw foie gras shavings.

Pierre Gagnaire dessert.

4 courses _225€
(available on 31st Lunch only)



Esprit

PIERRE GAGNAIRE 