



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_120€

*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 _120€

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Le Grand Dessert
Pierre Gagnaire

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

Pear coulis.

Burrata / lemon, litchis with rose water, Noccioloni.

Clementine mousseline, kumquats, rombetti ice cream and Amarelli meringue.

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

Winter chocolate 2019.

Manjari velvety, Caraïbes cassata, Melissa Chantilly.

Lunch



TO BEGIN...

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

Dupuch Special oyster poached in a chicken bouillon with Champagne Drappier "zero dosage". Sausage from Morteau and leeks.

Goose foie gras terrine, veil of Sauternes wine. Quince paste, beetroot / red currant syrup. *Félicia* salad, clementine sorbet.

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 mariniere. 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 winter 2019.

3 Desserts Pierre Gagnaire.

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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