

# PIERRE GAGNAIRE TOKYO

Botan Shrimp scent of Lime, Pig ears and coriander Salad.

Burnt Bonito, Avocado / Tomme de Savoie / Green Olive.

Oyster

Oyster flavored with Beetroot, Comte Cheese aged 24 months and Spinach,  
Deep fried Oyster Slightly fragrant with seaweed

Swimming Scallop Poiret with Mushrooms Fricassee and raw Duck ham.

Grilled scales of Amadai scent of Smoked Paprika, Endive and Squid.

Roasted Venison from Ezo with Juniper berry, Celeriac Mousseline, Caramelized Root vegetables.  
Prune sorbet scent of Pu-erh tea with orange Jelly.

## Pierre Gagnaire's desserts

**PIERRE GAGNAIRE TOKYO** ¥37,290

Botan Shrimp | Bonito | Oyster | Scallop | Amadai | Venison | Desserts | Mignardises | Coffee

**PIERRE** ¥27,346

Botan Shrimp | Bonito | Amadai | Venison | Desserts | Mignardises | Coffee

**BALZAC** ¥22,374

Botan Shrimp | Amadai | Venison | Desserts | Mignardises | Coffee.

Please note due to seasonality, the menu is subject to change without notice. We try to obtain the best product at the perfect time.

Prices are inclusive of consumption tax and 13% service charge.