

PIERRE GAGNAIRE TOKYO

Apple, sliced and then stuffed with tuna; white beer jelly with sansho.
Crispy scallop mousse; sarraçon sauce with saffron.

Roast beef tartare / kouika / white celery;
smoky cauliflower chantilly and salmon roe.

Langoustine with Terre de Sienne;
pumpkin brunoise, chestnuts and chive oil.

Mushrooms :
Fricassee with escargot butter; veal sweetbreads with anchovy and octopus.
Comte 24 months tart / duck ham.

Sujiara escalope perfumed with red beets;
yariika / shikaku-mame / baby carrots.

Venison fillet with Sarawak black pepper;
satoimo pancake with stilton, Brussels sprouts and pear coulis.
Prune sorbet with pu'er tea and thyme leaves.

Pierre Gagnaire's desserts

PIERRE GAGNAIRE TOKYO **¥37,290**

Tuna | Beef | Langoustine | Mushroom | Sujiara | Venison |
Desserts | Mignardises | Coffee

PIERRE **¥27,346**

Tuna | Mushroom | Sujiara | Venison | Desserts | Mignardises | Coffe