

ESPRIT PIERRE GAGNAIRE

LES ENTRÉES

JARDIN MARIN

Supplement ¥ 1,000

Crab meat "Kegani" with dill, fennel gel and edamame, caviar Osicêtre
Toasted with cuttlefish ink and ricotta
Poached rock oyster / frosted banana / lemon caviar
Crispy kisu fillet, plankton powder
Royal of bouillabaisse, saffron aioli
Sardine and eggplant ballottine, red pepper sorbet

OURSIN

Tongues brush with onions juice; hachis Parmentier with seaweed – accompanied by a Focaccia with rosemary
Pieces of abalone and sea urchins, slice of kiwi
Burnt, julienne of kohlrabi and myoga
Flan / veal gel / yamauni
Marinated with sea urchin salt, avocado slice, nori

PIGEON DES LANDES

Roasted pigeon aiguillette with timut pepper; red beetroot and cherry salad, mustard sprout
Hoji tea corn chantilly
Thigh in rilette / cucumber
Yellow beetroot braised with orange
Green melon sorbet with Gewürztraminer, hibiscus jelly

LA MER

DOVER SOLE - COQUILLAGES

Grilled fillet of sole; shell of tsubu and kale, cream of tomato with coconut milk
Seared scallops with snail butter
Mussel cake / Salicornia
Raw akagai, slice of makuwauri with Campari

KOCHI

Kochi seized on the skin and then coated with Calamansi vinegar;
Cuttlefish / Iberian ham / manganji; rocket salad
Vialone Nano risotto with Mimolette cheese
Basil mousse
Stuffed Zucchini flower, smoked paprika
Fine raw slice, lime jelly

LA CAMPAGNE

BŒUF | CREVETTE

Supplement ¥ 2,000

Japanese beef fillet with pepper Kâmpôt; shrimps with Bordelaise sauce and girolles fricassee
Consommé with the Amontillado, shrimp salpicon
Yellow carrot macerated with yuzu juice
Slice of beef / shrimp with coriander / snow peas

AGNEAU DE SISTERON

Frist service
Rack of lamb roast and then smoked minute, Ossau-Iraty cheese slice, Artichokes confit and parsley oil
Sumitane of beans from Paimpol
Couscous bouillons
Second service
Saddle in crepine with majolaine, roots of caramelized turnip

PINTADE | TRUFFE NOIRE D'AUSTRALIE

First service
Guinea fowl Supreme "Ishiguro" stuffed skin with black truffle; polenta mousseline and celery branch
Cauliflower gratin with black truffle
Foie gras parfait with black truffle
Second service
Leg in tourtière braised with cream of Parmesan with black truffle

*Yosuke has been chef de cuisine of "Pierre Gagnaire- Tokyo" for the last 8 years,
we have been working together for over sixteen years.
Today, we would like to provide you the possibility to discover and explore the universe
of "Pierre Gagnaire".
By introducing you this new menu which offers a large variety of choices;
while expressing the sensibility and approach of Kaiseki tradition by Pierre Gagnaire.*

Cocktail de poche &

Starter or Main course La carte des desserts	¥ 15,000
Starter Main course	¥ 22,000
Starter Main course La carte des desserts	¥ 26,000

Sélection of French Cheese from Bernard Anthony ¥3,200

Seasonal salad | cream of butter and honey | cube of sweet wine | chutney

This carte is only available for the entire table,
Coffee and tea are not included in the Esprit Pierre Gagnaire.

Please note due to seasonality, the menu is subject to change without notice. We try to obtain the best product at the perfect time.
An additional 8% sales tax and 13% service charge will be added.