

PIERRE

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

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

¥ 27,346