

# PIERRE

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

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

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**

¥ 27,346

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.