

MENU PIERRE GAGNAIRE

Abalone slices, cuttlefish carpaccio ;
gold rush apple and red meat radishes flavoured with farm cider ;
sweet onions from Les Cévennes region with hazelnut oil.
Amber beef jelly, wild seaweeds from the coasts of Le Croisic, large crab meat, nasturtium roots.
Lettuce stuffed with bone marrow and caviar, pearls from Japan flavoured with aged soya sauce,
Greek bottarga.

Scallops from Erquy
Corolla coated with clementine thick juice, slow-simmered treviso salad and quince.
Crispy scallop Camilieri, puntarella.
Priestley with Perrier-Jouët champagne brut, salsify.

Large sole gougeonnette cooked meunière, flavoured with caviar lemon –
Legris oyster, murex mollusk, cod and white beans from Paimpol thickened with sea urchin bisque.
Kig ha farz, sea urchin tongues and vernis shellfish.

Red mullet flavoured with shiso, artichoke from Bretagne, wild mushrooms ;
parsnip toast Noir perfumed with black garlic, red tuna from the Mediterranean Sea.

Casserole of veal sweetbreads with young turnips and green olives from Lucques ;
coffee veil, duck foie gras mousse, arbouze.

Colvert duck aiguillettes en salmis, Bigorre black pork's belly ;
chicory Rouge, roasted sunchokes ;
green cabbage au gratin, Morteau sausage.
White beetroot ice cream, red kuri squash chutney, reine de reinette apple leaf.

Le grand dessert.

420 € net price (without drinks)
menu served for lunch and dinner

Our sommeliers, Patrick Borrás and Florian Wunenburger, would be delighted to offer you a wine pairing
for this menu. 175 €



(LUNCH) CHRISTMAS MENU

Christmas broth :

Melanosporum black truffle, bone marrow bourse, chuck of beef.

Celeriac, leeks, nasturtium leaves and roots.

Sunchokes Périgueux.

Fig and walnut bread Demi-Deuil.

Sea urchin bisque flavoured with Rancio Voile d'Argile wine :

scallops from Erquy, cockles, razor clams, murex mollusk, Chinese artichokes, salsify.

Jelly of wild seaweeds from the coasts of Le Croisic ;

ribot milk, ice cream Dubarry with plankton, oscietra caviar, sea urchin tongues coulis.

Thin fillet of grilled line-fished sole | large jumbo shrimp Noire,

parmesan cheese cream Verte, spinach leaves and watercress, cuttlefish ;

treviso flamme salad.

Breast of poultry from the Bresse region rubbed with citrus fruits peels and ajowan,
roasted au plat with aromatic herbs –

parsnip paste and radicchio ;

clementine veil, carrots and lard from Bigorre.

Cabbage stuffed with the leg's fat, duck foie gras and figatellu,

red beetroot syrup with mustard di Cremona.

Le grand dessert Pierre Gagnaire.

250 € net price (without drinks)

This menu is only served for lunch
during the month of December 2024 (from December 6th until the 21st included).

Our sommeliers, Patrick Borrás and Florian Wunenburger, would be delighted to offer you a wine pairing
for this menu. 115€



CARTE

WINTER PERFUMS

Pot filled with hay and vernal grass in which a small stuffed celeriac with lovage is smoked for a short moment –

jam of arbouise from the domaine Vallon Secret, white dandelion.

Chicory Violine I roasted sunchokes I ribot milk veil I quince paste with passion fruits.

Mousse Richerenches, green lentils from Le Puy region with clementines.

Bonne-femme apple slices coated with toasted flour shortbread, red onions miroir, gold beetroot.

Souffleed biscuit of flat parsley and gruyère de garde cheese with Génépi, pearl onion and oxalis.

183 €

JARDIN MARIN

Large crab meat Turner, cut scallops from Erquy, kabu turnip.

Leek cake, cockles in a green grape Verjus, plankton ice cream.

Broth of wild seaweeds from the coasts of Le Croisic : vernis shellfish, shrimps, razor clams, oyster from Cancale.

Venere black rice with sea anemones, padrón ;

pistes, cassérons, hake underchin and cod tripes flavoured with calamansi vinegar.

Sea urchin bisque with peaty whisky.

Bone marrow toast with pressed caviar, cod brandade and tapioca.

187 €

ADEL L'INCERTITUDE DU POÈTE

Carrot vegetal pie, nasturtium leaf : squids flavoured with lime, bottarga.

Frozen pot-au-feu of poultry breast from the Bresse region with Banyuls wine, black radish and white cabbage mousseline, puntarella.

Casserole of duck foie gras, Legris oyster, Montbéliard sausage, onion juice perfumed with vadouvan.

Belle de Fontenay potato chantilly, yolk preserved during five hours in an aged soya sauce, red-meat radish ;

oscietra caviar.

Gilt-head bream slices spiced with cumin, abalone, grapefruit thick juice flavoured with chervil.

Melanosporum black truffle and cockscomb millefeuille, lemon paste.

189 €

LA MER

LANGOUSTINES

A large langoustine seared in brown butter perfumed with liquorice, bette.

Foam of apple juice with Calvados.

Flattened langoustine spiced with pepper from Tasmania, Cristalline of agria potatoes with nettle.

Langoustine en scampi, rosé mushrooms, seasoning Maltais.

Poached langoustine in a steam oven ; clarified broth, cauliflower spiced with turmeric.

Royale sauce, yellow mango and celery.

Raw langoustine with pure sea salt from Guérande, red beetroot syrup, carmine. 225 €

TURBOT

Line-fished turbot steak slowly seared in a Froment-du-Léon butter,

finished in a pot with sunset shells and Domaine Léon Servant's white Collioure wine ;

Mr Roy's garden multicoloured carrots, souffled buckwheat.

Black brioche soaked in the cooking juice, parsnip paste with horseradish, the bardes.

Artichoke heart, radicchio velvety soup with hazelnut oil, salsify stems. 221 €

LA TERRE

VEAL FROM THE LIMOUSIN REGION

Farm veal cutlet perfumed with ajowan –

it is roasted in a pot, deglazed with Absinth ;

lettuce leaf, wild mushrooms.

White veal kidney and amourette, entire shallot, achillea.

Browned sweetbreads, walnut liquor with pears.

Grilled calf's head Dundee Picky, mustard leaves.

Capers La Nicchia moussette, juice of black olives from Nyons. 188 €

BLACK PORK FROM LES ALDUDES REGION

Pork chop rubbed with sage, barberry and fresh pepper from Cameroon.

It is roasted, finished in a papillote with very thin sliced Iberian ham, figatellu and white beans.

Seasoning Corinthe . Béchamel spiced with cumin . Tomato jam with caraway.

Velvety soup Eriang : Paris mushrooms, pomegranate, dried fig and Corsican coppa.

Ears salad and cuttlefish Robert.

Piquillos sorbet, jelly of Jurançon Cuvée Marie 2015 wine. 172 €

WHITE TRUFFLE FROM ALBA
SEASON 2024

Broth Alba : jumbo shrimps, calf's head, Marsala wine, pearl onions. Cristalline and frozen crèmeux of comice pear with pecorino cheese, rosé Paris mushrooms.	210 €
24 aged parmesan cheese souffled biscuit, lemon veil ; rocket salad with pine nuts. Cuttlefish raviola flavoured with mascarpone cheese and chestnut, green d'Hokkaido squash velvety soup.	195 €
Scallops from Erquy Carnaroli risotto with 80 months aged parmesan cheese, crispy scallops, spinach leaves and toasted hazelnuts. Scallops cut raw, vernis clams, clementine juice. Priestley of scallop : stuffed lettuce salad with corne d'abondance mushrooms, boule d'or turnip.	235 €
Terrine of farm hen from the Bresse region flavoured with Moscato d'Asti wine, coated with a foamy butter, sauce Ivoire. Sunchokes and cepe mushrooms casserole, white meat juice. Castelfranco salad : white dandelion leaf, raddicchio and puntarella, mortadella chiffonnade ; a hint of 25 years old balsamic vinegar.	280 €
Orange cassate, Mr Vessières' citrus fruits jelly ; a hint of ardente Santa Téa olive oil. Coconut whipped cream, meringue leaf, stracciatella cheese. Amarelli licorice unctuous infusion, preserved kalamata olive. Toasted panettone, pralin with pure sea salt. Homemade candided chestnut with blackcurrant.	80 €
The white truffle menu per person for all the guests around the table.	630 €/person

GAME CARTE

By having à «la chasse» carte, we try to maintain an ancestral tradition.

Of course we sadly had to say goodbye to larks, thrushes, woodcocks and ortolans...

They all became forbidden due to excessive and improper hunting habits.

Long gone is the time when, as I was a kitchen apprentice, the silk manufacturers from the Opera district in Lyon came to the restaurant where I was employed to «check» on the state of the game they hunted that Sunday, before we were allowed to cook it for them.

Nevertheless, we hope that the game (all coming from France) we have carefully selected for you today will get you a thrill out of tasting it..

DUCK

Colvert duck and duck foie gras terrine, veil of cepe mushrooms ;
liquor vinegar –

chicory leaf, red endive, turnip cabbage with walnut oil, nougatine.

Natural jelly, raw cepe mushrooms.

Chutney, white beetroot velvety soup, Munster cheese thin slice.



170 €

PHEASANT

Creamy broth of hen pheasant with Perrier-Jouët champagne brut ;

salsify, cubes of Sauternes wine, rye bread knödel, braised green cabbage.

Thinly cut breast fillet with pistachio, parsnip petals.

Caillette Richerenches, lamb's lettuce and crunchy kale cabbage.

155 €



PARTRIDGE

Grey partridge coated with lard from Bigorre, roasted à la chanson.

Red cabbage with blond raisins.

Quince water flavoured with hollyberry brandy.

Toast Sologne.

Cracottes potatoes nest, kimshi.

165 €

VENISON

Pan-fried saddle spiced with cinnamon and Sarawak pepper,

smoked a little bit in aromatics under a bitter chocolate dome –

seasonal fruits and vegetables segments, wild boar pancetta.

Sauce Diane flavoured with amber rum.

Sorbet Rouge, arbouses from the Vallon Secret domaine, seasoning Maltais.

A cup of vintage puer-fuzi-zhuan tea.

180 €

HARE

| Saddle of hare studded with lard, à la goutte de sang,

deglazed with service tree brandy –

garden cabbage veiled with almond powder, citrus fruits marmalade.

| Leg's fat cooked à la royale, héliantis.

Blackcurrant tuile, red meat radish and small onions.

| Traditional puff pastry pie –

wilted bitter salads flavoured with wild rose.

Pineapple | papaya sorbet spiced with cardamom, persimmon mousseux. 190 €/person (for two persons)



LES FROMAGES

Platter of six farm cheeses ripened by Bernard Antony.

Seasonal fruits and vegetables tartars.

Christine Ferber's jam.

Potatoes Fifine with Laguiole cheese.

Seasonings :

Butter with red wine Miroir, vinegar liqueur with blackcurrants, sarasson cheese.

Caramelized almonds and hazelnuts with pure sea salt.

55 € | person

105 € | to be shared

DESSERTS A LA CARTE

SOUFFLEED BISCUIT – CHOCOLATES

Souffleed biscuit with Cuba chocolate, Caramelia chocolate leaf.

Guanaja chocolate ice cream.

Manjari chocolate ganache.

Cocoa water Pampelune, granita of 1995 Armagnac from the domaine Marquestau.

Calisson, angelica stems, quince jelly.

Lemon frozen parfait, Rancio wine reduction.

53€

SOUFFLEED BISCUIT – VANILLAS

Raiatea vanilla souffleed biscuit.

Tahaa vanilla ice cream.

Jellified infusion of vanilla from Papua-New-Guinea,

pure sea salt from Guérande caramel.

Sugar tart with vanilla from Tanzania, moka mousse.

White beetroot Royale with vanilla from Mexico and rowan brandy.

65€

CITRUS FRUITS FROM LE MAS DES ROSES

Cold tangelo, ice cream Blanche.

Cooked citrus fruits carpaccio.

Frosted blood lime, preserved orange parfait flavoured with Grand Marnier.

Sévillan cake, pomegranate and feijoa ; turmeric and ginger granita.

Nougatine leaf, cream from Isigny slightly bitter.

Yuzu leaves water, litchis from La Réunion.

Geranium rosa sorbet.

65€

WHITE TRUFFLE FROM ALBA

Orange cassate, Mr Vessières' citrus fruits jelly ;

a hint of ardente Santa Téa olive oil.

Coconut whipped cream, meringue leaf, stracciatella cheese.

Amarelli licorice unctuous infusion, preserved kalamata olive.

Toasted panettone, pralin with pure sea salt.

Homemade candided chestnut with blackcurrant.

80€

LE GRAND DESSERT

Rose water

litchis from La Réunion, loukoum flavoured with poppy, stracciatella cheese.

Sévillan cake

preserved Kalamata olive, caviar lemon, comice pear and pomegranate.

Macvin wine jelly

praliné, medjoul date, walnuts, salsify.

Macaronade of milk chocolate from Vietnam

caramelized pineapple with pink pepper, rocket salad ;
mustard di Cremona flavoured with black garlic.

Licorice cake Napolitaine

quince jelly, quince paste with passion fruits ;
prune cristal de vent.

Wild seaweeds from the coasts of Le Croisic

pure sea salt from Guérande caramel ice cream, reine de reinette apple with apple juice ;
buckwheat flour dentelle, ribot milk mousse.

Unctuous clementine infusion

cake of chestnuts from the Ardèche region, vanilla from Tahiti, mulberry jam.

Buddha's head citrus fruit veil

citrus fruits from the Mas des Roses, cassate flavoured with green Chartreuse.

Chocolate

Cuba chocolate mousse, cocoa water Pampelune, caramelized nuts, pearls of Cognac X.O. ;
black sesame seeds opaline.

62€
net price