

MENU PIERRE GAGNAIRE

Royale spiny lobster from Bretagne cardinalisée –
yellow zucchini mousseline with lemon emulsified with kernel oil ;
kabu turnip, nasturtium leaves, milk ribot.

Carrot juice, spiny lobster modest pieces, red orach.

Small tart of dog cockles, cauliflower with parsley.

Spider crab crémeux :

Legris oyster, murex mollusk, vernis clams, cod, white beans from Paimpol, green beans.

Oyster ice cream with plankton, wild seaweeds from the coasts of Le Croisic,
glassworts, squids.

Line-fished bass steak coated with a cuttlefish leaf, poached
in a warm oven –

New Zealand spinach, small artichokes and bottarga.

Octopus stew juice flavoured with Cognac X.O.

Red tuna from the Mediterranean Sea slice lacquered with orange juice
spiced with turmeric, sardine escabèche broth ;
girolle mushrooms, grilled young onions, puree of red onions.

Tomato steak –

lamb sweetbreads griotté with green shiso | veil of green bell pepper |
pointy cabbage.

Duck foie gras chantilly with truffle.

Lamb from the Lozère region

Slice of roasted saddle flavoured with basil and oregano ;

zebra eggplant | jam of piquillos and raspberries.

Smoked cracotte potatoes.

Corn velvety soup, nectavigne, vitis grape.

Frozen broth with Roquefort cheese.

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) MENU 6 BALZAC

Gilt-head bream carpaccio with pure sea salt from Guérande, cauliflower puree ;
cut scallops, pink grapefruit sticky syrup flavoured with chervil.

Imperial shrimps spiced with mild curry ;
red kuri squash, vitis grapes, velvety soup Vert.
Spider crab crémeux, sea fennel, white beans from Paimpol, tomatillo.
Broth Marine : wild seaweeds from the coasts of Le Croisic, radishes and broccoli-cabbage.

Line-fished pollack roasted on its skin –
slow-simmered chicory Rouge.
Oyster ice cream flavoured with plankton, pointy cabbage.

Pressé of farm hen from the Bresse region flavoured with verbena –
red onions with girolle mushrooms ; sauce Ivoire.
Frozen pot-au-feu : leg's fat, aged Comté cheese, leek, celery, carrot.
Corn quenelle, celeriac segment, roasted chicken juice.

Le grand dessert Pierre Gagnaire.

180 € net price (without drinks)

This menu is only served for lunch

Our sommeliers, Patrick Borrás and Florian Wunenburger, would be delighted to offer you a wine pairing for this menu. 95€



CARTE

AUTUMN PERFUMS

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

marmalade of Mr Vermès' rhubarb, red kuri squash and royal gala apple, puntarella.

Herbs raviola brushed with homemade vinegar liquor, chicory leaves ;
broth Zezette.

Duck foie gras chantilly and cabbage from Tuscany with truffle, multicoloured beetroots.

Red onion mirror, wild mushrooms.

Damier of red tuna from the Mediterranean Sea and of rice water with plum brandy ;
seasoning Nolpi.

Souffleed biscuit of flat parsley and gruyère de garde cheese with Génépi, oxalis. 190 €

JARDIN MARIN

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

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

Marine soup : with wild seaweeds from the coasts of Le Croisic, vernis shellfish, shrimps
and oyster from Cancale.

Venere black rice with sea anemones, padrón ;

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

Sea urchin chantilly, urchin tongues toast, cod brandade with Cava wine. 195 €

HOMARD - HUILES D'OLIVE D'ORIGINE

Small blue lobster scalded on the spot.

olive oils :

The tail served in two services :

thinly-sliced à la nacre, pointy cabbage, corn mousseline.

Santa Téa

A slice coated with a farm cider reduction, toupie carrots
flavoured with carrot juice.

Modest pieces, lobster carcass natural jelly.

CastelaS

Carré of milk ribot, purslane, fennel water perfumed with green shiso.

Vernède

Cabbage stuffed with cabbages ; traditional bisque.

Terras Senhoriais

Mr Yamashita's garden vegetables with the lobster coral.

Marquilliani

205 €

LA MER

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 Amer.

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. 230 €

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 ;

grilled carrots, corne d'abondance mushrooms, souffled buckwheat.

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

Salad of artichokes from Brittany and wild seaweeds from the coasts of Le Croisic. 228 €

LA TERRE

VEAL FROM THE LIMOUSIN REGION

Farm veal cutlet perfumed with ajowan – it is roasted in a pot, deglazed with Absinth.

Salsify stems, veil of lettuce salad.

White veal kidney and amourette, entire shallot, achillea.

Browned sweetbreads, walnut liquor with pears.

Grilled calf's head Dundee Picky, trévisé salad.

Capers La Nicchia moussette, Nyons black olives juice. 195 €

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 and white beans from Paimpol.

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. 176 €

DUCK BURGAUD

Fillet rubbed with black lemon powder, roasted with laurel leaves and citrus fruits peels.

It is flamed with aged La Favorite rum.

It is thinly-sliced ; cooked again in a light sea buckthorn juice, turnips variation.

Medjoul date bourse.

The crunchy skin is lacquered with a blackcurrant bigarade sauce,

Belle-de-Fontenay potato mousseline, bigarreau beetroot.

Papillons noirs and pink radishes. 180 €

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

SOUFFLÉ – CRUS DE CHOCOLAT

Souffleed biscuit with Cuba chocolate, Caramelia chocolate leaf.

Guanaja chocolate ice cream.

Manjari chocolate ganache.

Cocoa water Pampelune, granita of bas-Armagnac from the Domaine Jouanda.

Calisson, angelica stems, Vermès' rhubarb jelly.

Lemon frozen parfait, pure sea salt caramel.

53€

SOUFFLÉ – VANILLES D'ORIGINE

Raiatea vanilla souffleed biscuit.

Tahaa vanilla ice cream.

Jellified infusion of vanilla from Mexico, redcurrant rubis.

Sugar tart with vanilla from Tanzania, reine-claude plum.

Royale of vanilla and and eggplant powder.

Moka mousse, sorbet Blanc with rowan brandy.

61€

AUTOMNE EN DOUCE

Jujubes and frosted vitis grapes, unctuous nage of Mr Vessières' citrus fruits ;

Marquisette granita.

Fig roasted in a pot with fig leaves, deglazed with Mauzac Rose wine.

Savoiaro cake soaked in a black olives syrup flavoured with lavender flower honey.

Bitter almond panna-cotta, lemon cristal de vent, caviar lemon.

Frozen Ardéchois marbled with fragmented black currants.

Reine de reinette apple coufite, fresh pomegranate.

65€

LE GRAND DESSERT

Poppy whipped cream

pomegranate loukoum, stracciatella cheese ice cream.

Lemon cake à la Sévillan

caviar lemon, comice pear.

Figs

eggplant praliné, Macvin wine jelly, walnuts.

Pin

eapple macaronade with passion fruits,
mustard di Cremona, black garlic, rocket salad.

Bitter almond

panna-cotta, jujube, quince jelly.

Mr Vermès' rhubarb

tulipe flavoured with orange, nuage of milk ribot with white cedar, fresh corn.

Napolitaine

Pink grapefruit marmalade flavoured with hibiscus, small baba soaked in blackcurrant brandy ;
liquorice croquant with prune.

Cassate flavoured with Chartreuse

parsley chlorophyl, preserved fennel with star anise ;
Marquisette granita.

Caraiïbes chocolate with cepe mushrooms Cuba chocolate leaf, caramelized nuts ;
caramel perfumed with pure sea salt.

62€

net price