

MENU PIERRE GAGNAIRE

Blue lobster from Bretagne

Salpicon seared in Froment-du-Léon butter, sweet onions from Les Cévennes region with apple juice ;

royal gala and red meat radishes flavoured with farm cider.

Lobster modest pieces and leeks lightly perfumed with mustard, carré of ribot milk, cauliflower, wild seaweeds from the coasts of Le Croisic ; natural lobster jelly.

Scallops from Erquy

Corolla coated with clementine thick juice, slow-simmered trevise salad and quince.

Crispy scallop Camilieri, puntarella.

Priestley with Perrier-Jouët champagne brut, salsify with aged soya sauce.

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,

corne d'abondance and pied de mouton mushrooms ;

parsnip toast Noir perfumed with black garlic, red tuna from the Mediterranean Sea.

Casserole of veal sweetbreads with cèpe mushrooms, coffee veil, duck foie gras mousse, green olives from Lucques.

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, pear cristalline.

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,
it won't be offered during the month of December 2024 ;
because it will be replaced by the Christmas menu.



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 €

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

Wild duck and goose foie gras marbled 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

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.

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

62€

net price