

MENU PIERRE GAGNAIRE

Transparent cannelloni of boudeuse oysters, Chinese artichokes and tarama ;
Beluga caviar paste, oscietra caviar and green lentils from Le Puy region, nasturtium leaves.
Watercress royale, red passion kiwi, cucumber jelly.
Large crab bourse, yuzu and Perrier-Jouët champagne granita.

White asparagus from the Val de Loire region roasted à la plaque,
sliced spiny artichokes flavoured with marigold, spinach leaves.
Belle de Fontenay potatoes chantilly with parmesan cheese.

John Dory steak poached in a Froment-du-Léon butter, served with puntarella and green mango
flavoured with blood orange —
scallops Camilleri, Priestley spiced with saffron.

Sea urchin

A sea urchin bisque flavoured with Fallot mustard, calf's head, cuttlefish, murex mollusc, leeks.
Raw sea urchin tongues, beef jelly, buckwheat seeds.

Abalone slices, violet carrots velvety soup flavoured with vadouvan, mussels from Spain,
duck foie gras ;
Mr Caillot's pearl onions and red onions.
A hint of radicchio puree perfumed with rapeseed oil.

Small milk-fed lamb's leg from the Castille region rubbed with mild garlic, roasted au sautoir, celeriac ;
cooking juice : sweetbread, kidney, blond raisins, soft apricot, pine nuts ;
red beetroot syrup.

Sugary white beetroot sorbet with Roquefort cheese,
jelly of Rancio wine from the Vallée des Abeilles domaine with green olives.

Le grand dessert Pierre Gagnaire.

435 € net price (without drinks)
menu served for lunch and dinner

Patrick Borrás would be delighted to offer you a wine pairing for this menu. 175 €



MENU 6 BALZAC (LUNCH MENU)

Warm-cold sole fished with a small boat flavoured with Domaine Stéphane Briday's Rully white wine.

Some seasonings

Broccoli . radicchio . red beetroot . Maltais.

Green and white asparagus broth, ribot milk.

Steamed brioche.

Large crab meat, squids, peas, mimolette cheese :

roasted white asparagus tips.

green asparagus tips with watercress juice.

toupie carrot.

Mediterranean Sea

Fricassee of barbet red mullet and murex mollusc like a bouillabaisse,
sweet onions from Roscoff, red onions, wild garlic.

Toast with cuttlefish ink, grilled piquillos, small artichokes, mackerel tartar.

Chuck of wagyu beef preserved in Côtes du Rhône wine ;

horseradish cream . the cooking juice as a jelly, arbouse berries.

Endive with white lard from Bigorre.

Chantilly of Belle-de-Fontenay potatoes, grey chanterelle mushrooms ;

bone marrow with rye bread.

Emmanuel Rialland, breeder.

Grand Dessert Pierre Gagnaire.

190 € net price (without drinks)

This menu is only served for lunch

A carafe of champagne Perrier-Jouët brut Blanc de Blancs. 120 €

Patrick Borrás would be delighted to offer you a wine pairing for this menu. 95 €



MELANOSPORUM BLACK TRUFFLE
2026

WHITE ASPARAGUS FROM THE VAL DE LOIRE REGION

A whole asparagus, veiled with lardo di Colonnata, put on bette,
pearl onions.

Chantilly of Belle de Fontenay potatoes ; the cut asparagus stems,
kinokuni citrus fruit, Eric Roy's small kohlrabi cabbage.

Asparagus tips slowly cooked in a pot with a lettuce salad stuffed with
smoked haddock, jumbo shrimps salpicon.



276 €

24 MONTHS AGED PARMESAN CHEESE

SOUFFLEED BISCUIT

Cauliflower, white meats juice.

Stracciatella cheese coated with peppered blood orange thick juice,
thin slice of farm veal quasi.

Jelly of Beaumes-de-Venise Muscat wine, frosted olive oil, chervil and trunip.

248 €



SCALLOP FROM ERQUY

Scallop damier ; Forestier broth.

Roasted scallop, agria potatoes écaillés à la sarladaise, dandelion leaves.

Marine cannelloni : cuttlefish, oyster, razor clams, vernis shellfish, leeks.

Priestley of toasted hazelnuts.

265 €

CULOISEAU FATTENED HEN

Hen chest and leg's fat ballotine en vessie –
it is put on a citrus fruits crumble, castelfranco leaves.

Broth Demi-Deuil.

The breast is cut in escalopes, spelt from Le Pays de Sault region with pine nuts.

Sauce Ivoire.

(for two persons) 321 €/person

BEEF POT-AU-FEU

Heart of Simmental beef fillet grilled | poached in a rich vegetables bouillon ;
crispy white lard from Bigorre.

Clarified broth flavoured with bone marrow.

Veal caillette Tante Alice.

Romanesco cabbage Périgueux, lamb's lettuce and spinach leaves ;
burnt rye breadcrumbs.

296 €



MERINGUE MONT VENTOUX

Chestnut mousseline, black olive nougatine.

Truffled Tahiti vanilla ice cream.

Whipped cream Richerenches.

Ms Ferber's blackberry jam.



85 €
prix net

CARTE

LES ENTREES

SPRING

Pot filled with hay, scented vernal-grass and savory, in which a small artichoke coated with white lard from Bigorre is smoked for a short moment, sliced artichoke — fève beans, peas and pink radish ; perilla leaves.

Damier of red tuna from the Mediterranean Sea | rice water flavoured with plum brandy ; chickpeas paste spiced with green curry ; a hint of olive oil Piero TT.

Infusion Argenteuil :

transparent cannelloni with green asparagus, wild asparagus, spring onions and watercress.

French fresh morel mushrooms flavoured with vin jaune wine from the Jura region ;

milk mousse with arabica.

Parsley souffled biscuit flavoured with Fort-Saint-Antoine aged Comté cheese, celtus ;

sour cream flavoured with Génépi.

183 €

JARDIN MARIN

Large prawns from Palamos macerated in Amontillado wine, piquillos Liebig spiced with saffron ; glaçon turnip, padrón.

Broth of wild seaweeds from the coasts of Le Croisic :

vernis shellfish, dog cockles and mackerel from the Mediterranean Sea, plankton ice cream.

Cockles and oyster from Pen Bron in a green grape Verjus, ribot milk.

Venere black rice with sea anemones flavoured with a hint of Banyuls vinegar ;

pistes, cassérons, hake underchin and cod tripes ; Espelette pepper jelly.

Cod brandade perfumed with cuttlefish ink, smoked haddock corolla.

Small crabs bisque, tomatoes from the Vesuvio region (summer 2025 harvest).

186 €

ADEL THE POET'S INCERTAINTY

Frozen pot-au-feu of Culoiseau poultry flavoured with Perrier-Jouët champagne brut, marbled with pointy cabbage ;

natural jelly ; multicoloured seasonings.

Large crab meat and spider crab with citrus fruits water, fennel flavoured with dill.

Unctuous galette of beluga and oscietra caviars, cebette onions, green lentils from Le Puy region ; steamed spinach leaves.

Abalone, duck foie gras, figatellu, toupie carrots and celery cooked in the poultry broth flavoured with lovage.

Mr Legris' creuse des Abert oyster, cuttlefish veil, nori seaweeds flakes.

189 €

LA MER

LANGOUSTINES

Raw langoustine with pure sea salt from Guérande, seasoning Crunchy.

Steamed Dim Sun —

infusion Brûlante ; Zam-Zam, cucumber and tapioca.

Flattened langoustine spiced with pepper from Tasmania, arthouse, cristallines of agria potatoes.

Langoustine en scampi ; Sketchup, nasturtium leaves.

A large langoustine seared in brown butter perfumed with Amarelli liquorice ;

cime di rapa, Paris mushrooms with parmesan cheese, rosé mushrooms.

Royale sauce spiced with tandoori.

235 €

TURBOT

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

finished in a pot with sunset shells with La Rectorie's Voile d'Argile wine —

razor clams, onion from Roscoff petals, spring leeks.

White asparagus and bette.

Sauce Ivoire.

Broth Zézette, grenaille potatoes from Noirmoutier, the bardes.

Black brioche soaked in the cooking juice.

226 €

LA TERRE

VEAL FROM THE LIMOUSIN REGION

Farm veal cutlet perfumed with nigella and carvi —

it is roasted in a pot, deglazed with Absinth ;

lettuce leaf l'amourette ; spelt from the Sault region with sorrel.

Whole shallot rognonade, achillea.

Browned sweetbreads lacquered with raisins from Smyrne bigarade sauce, daïkon turnip.

Calf's head Dundee Picky, mustard leaves.

Capers La Nicchia moussette, black olives from Nyons juice.

188 €

COCHON FROM LES ADULDES REGION

Loin of pork cooked in four different ways :

roasted l braised l grilled, then lutée in a casserole with a marmalade of sweet onions

from Les Cévennes region with soft apricots spiced with sage leaves and crushed pepper from Madagascar —

Seasonings :

Roquefort cheese béchamel spiced with cumin l Ering l medlar l red beetroot.

The vegetables from Mr Roy's garden.

Potatoes Boulangère.

Freneuse jelly, mustard ice cream, crunchy ear with green olives.

181 €

LES FROMAGES

Platter of six farm cheeses ripened by Bernard Antony.

Bitter salads with walnut oil, arbouise.

Vinegar liquor.

Potatoes Fifine with Laguiole cheese.

Seasonings : butter with red wine Miroir, Christine Ferber's jam, sarasson cheese.

Caramelized almonds and hazelnuts with pure sea salt.

70 €

DESSERTS A LA CARTE

SOUFFLEED BISCUIT – CHOCOLATES

Souffleed biscuit with Cuba chocolate, Caramelia chocolate leaf.

Guanaja chocolate ice cream.

Manjari chocolate ganache.

Grué cannelloni flavoured with Bas Armagnac from the domaine Marquestau.

Dulce chocolate fondant, veil of Cuba chocolate ;

cocoa water Pampelune with La Nicchia capers.

Cocktail of Chanchamayo chocolate with passion fruits.

67 €

SOUFFLEED BISCUIT – VANILLAS

Raiatea vanilla souffleed biscuit.

Tahaa vanilla ice cream.

Water of vanilla from Tanzania, diced comice pear, foamy milk.

Cake flavoured with vanilla from Uganda, jelly of vanilla from Papua.

Sugar tart with vanilla from Madagascar, coconut milk with lime.

Panna-cotta with bitter almond, caramelized seasonal vanilla pod.

75 €

SCHALLER'S AND VESSIERES' CITRUS FRUITS

Carpaccio of cooked citrus fruits, fresh tangelo.

Candied blood lime, stuffed with a meyer lemon bavaroise,

juice of bigarade from Séville.

X doppio lemon souffleed biscuit.

Buddha's hands' macaronade, whipped cream Rose.

Cumbawa leaves water, ewe's milk ice cream.

Large fresh segments, granita marquissette.

78 €

MERINGUE MONT VENTOUX - MELANOSPORUM BLACK TRUFFLE

Chestnut mousseline, black olive nougatine.

Truffled Tahiti vanilla ice cream.

Whipped cream Richerenches.

Ms Ferber's blackberry jam.

80 €

LE GRAND DESSERT

Wild strawberries

aloe-vera, unctuous coconut milk, a drop of Mauzac wine.

Cristal de vent flavoured with anise, fresh herbs

comice pear, fennel and angelica from the marais Poitevin region ;
crunchy parmesan cheese.

Cake Blanc with poppy

Gariguettes strawberries and Mr Vermès' rhubarb.

Blood orange

segments and granita spiced with saffron, opaline flavoured with omija,
avocado with lime.

Banyuls wine from the Vallée des Abeilles domaine

mochi dough flavoured with prune, caramel cooked with vinegar.

Pomegranate, a hint of red beetroot perfumed with heather flowers honey

pineapple I rocket sorbet ;
stracciatella cheese.

Coal light custard cream

Amarelli liquorice ice cream ;
almond paste veil, preserved salsify.

Amalfi lemon

thin macaronade tart, burnt meringue.

Pistachio from Sicily frozen parfait

Guanaja chocolate ganache, Vietnam chocolate mousse with fresh ginger ;

Cuba chocolate mikado.

70 €

net price