

SPRING TASTING MENU

BY PIERRE GAGNAIRE

2020

7-Course \$1,988

I

Asparagus

White asparagus ice-cream flavoured with cardamome / Oscietra caviar,
cauliflowers heads and stems coated in lemon gel, chervil.
Green asparagus custard, tips seasoned with pistachio.

II

Octopus carpaccio / squid / gamberro rosso.
Broccoli velouté.

III

Crispy red mullet, bell pepper tchachouka.

IV

Fresh morels cooked in Savagnin wine, sweet onion marmalade, braised spring carrots.

V

Golden brown liver cake, Spring bouillon, Parmesan chips, green vegetables.

VI

Milanese style veal loin.
Sweetbread / artichokes / celery;
Cooking juice enhanced with Cremona mustard.
Roman-style polenta, confit tomatoes.

VII

Pierre Gagnaire's Grand Dessert.