

## VEGETARIAN TASTING MENU

### Feuilletés

#### Cauliflower

Chilled Cauliflower Velouté with Nutmeg /  
Cauliflower Sommité / Coco Beans / Aloe Vera

#### Aubergine and Cep Mushrooms

Aubergine Cannelloni / Cep Mushroom Soup /  
Toasted Brioche with Confit Orange

#### Red Pepper and Courgette

Red Pepper and Lemon Leaf / Courgette / Crunchy Red Onions /  
Sweet and Sour Tomato Paste

#### Spinach

Baby Spinach Fondue / Coconut Milk and Green Curry Bouillon /  
Carrot and Honey Purée / Chestnut / Dried Coconut

#### Grenaille Potatoes

Confit Grenaille Potatoes with Bay Leaf /  
Green Beans / Mangetouts

#### Cheese

Genepi Jelly / Comté Cheese Shavings /  
White Chocolate «Mikado»

#### Pierre Gagnaire's Grand Dessert

A Combination of Five Desserts

#### Petits Fours

7 Courses £75

## TASTING MENU

### Feuilletés

#### Scallop

Marinated Scallops / Corn Ice Cream / Fennel Infusion /  
Nashi Pear / Milk Jelly / Mango

#### Oyster

Sautéed Girardeau Oysters / Chicory Fondue with Curry /  
Banana, Apple and Ginger / Sardines on Toast

#### Ukiyoe

Sea Bream Fillet Cooked on a Bed of Sea Salt,  
Citrus and Herbs / Grapefruit / Avocado / Cucumber /  
Mint, Ginger and Lime Infused Olive Oil / Walnut / Aloe Vera

#### Cep Velouté

Cep Velouté with Veal Kidney and Green Peppercorn /  
Aubergine / Caramelised Pear

#### Rouge

Beetroot Carpaccio with Campari / Tamarillo Sorbet /  
Red Cabbage Jus

#### Wild Duck

Sliced Wild Duck / Pan-fried Foie Gras / Sauternes Jelly /  
Grapes / Paris Mushroom / Braised Turnips

#### Cheese

Stilton / Dates / Guinness / Toasted Brioche with  
Montgomery Cheddar and Rhubarb

#### Pierre Gagnaire's Grand Dessert

A Combination of Five Desserts

#### Petits Fours

8 Courses £95