

VEGETARIAN TASTING MENU

Feuilletés

Mushroom

Paris Mushroom Jelly / Apple Ice Cream with Tandoori /
Mushroom Croque Monsieur

Cauliflower

Vegetable Tart / Crunchy Cauliflower with Pink Pepper /
Broccoli Purée / Mimosa Egg / Cauliflower Velouté

Asparagus

Green Asparagus with Green Tea Butter and Almond /
Diced Tofu / Avocado and Green Mango

Onions and Turnips

Baby Onions / Turnips and Baby Artichoke /
Green Curry with Tapioca / Mirepoix of Roast Onions

Potato

Confit Grenaille Potatoes with Bay Leaf /
Buckwheat Pancake with Sea Weed Butter /
Spinach Fondue with Rhubarb

Pierre Gagnaire's Grand Dessert

A Combination of Five Desserts

Petits Fours

6 Courses £75

TASTING MENU

Feuilletés

Foie Gras

Diced Foie Gras Terrine 'Dundee-Pinky' / Oysters with Ginger /
Artichoke / Paris and Enoki Mushrooms

Crab and Mackerel

White Crab Meat / Cured Mackerel / Squid and Fennel /
Leeks in Bouillon

Scallops

Roast Scallops with Scallop Mousse / Oreilles de Veau / Green
Asparagus / Mange-Tout and Green Peppers / Nettles Velouté

Langoustine

Poached Eggs Hervé This / Roast Langoustine with Sarawak
Pepper / Potato Dice with Comté / Green Apple

Lamb

Pan-Fried Rack of Quercy Lamb With Oregano / Spring Cabbage
Leaves / Anchovy-stuffed Grapes / Olives / Garlic /
Turnips with Port

Pierre Gagnaire's Grand Dessert

A Combination of Five Desserts

Petits Fours

6 Courses £95