

PIERRE GAGNAIRE TOKYO

White asparagus chantilly; « Kegani » crab meat and rice crackers.
Green asparagus / sayori / small melon with campari.

Salpicon of breton veal sweetbreads;
squid / octopus / chicken hearts; spring vegetables.

Scallops :

Pan-fried and then coated with grapefruits juice with mints; cucumber / mango / chorizo.
Crunchy mousse; sarraçon sauce with red beats.
Raw with lime; champagne jelly and lemon caviar.

Langoustine with Terre de Sienne;
morel fricassée with Château-Chalon and comté cube.

Kijihata slab with crispy skin;
green and yellow zucchini / ruchetta selvatica / raw ham from duck thigh;
Green olive paste.

Milk lamb from Pyrénées, roasted with thym;
red cabbage, bear garlic and chive oil.
Couscous broth.

Pierre Gagnaire's Desserts.

PIERRE GAGNAIRE TOKYO

¥30,000

Asparagus | Veal Sweetbread | Scallop | Langoustine | Kijihata | Milk Lamb | Desserts |
Mignardises | Coffee

PIERRE

¥22,000

Asparagus | Veal Sweetbread | Kijihata | Milk Lamb | Desserts | Mignardises | Coffee

Please note due to seasonality, the menu is subject to change without notice.

We try to obtain the best product at the perfect time.

An additional 10% sales tax and 13% service charge will be added.