

PIERRE

Crab meat « Kegani » thickened with fennel jelly and green peas;
lychee/ tiny melon / rocket sprout.
Octopus with banana/ green olive paste / lemon caviar.

Langoustine, pan-fried and then perfumed with seaweed butter; gizzards confit and spring vegetables.

Kijihata meuniere with chick peas; romain lettuce / squid / cherry tomatoes;
iodine sirop with red beetroot.

Tender veal from Brittany with sea urchins; spring onion mousseline and paprika;
shiitake stuffed with oregano

Pierre Gagnaire's desserts

¥ 27,346