

PIERRE GAGNAIRE TOKYO

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

Asparagus
White asparagus salad; shellfish mariniere, green juices.
Royal perfumed with clams.
Crispy green asparagus, Timut peppers.

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

Morel fricassees with Château Chalon; poached egg «Ukkoeki » and homemade lardon;
capuccino from comte 24 month matured.

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

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Crab | Asparagus | Langoustine | Morel | Kijihata | Veal | Desserts | Mignardises | Coffee

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