

VEGETARIAN TASTING MENU

Feuilletés

Cauliflower

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

Aubergine and Artichoke

Spiky Artichoke / Aubergine Cannelloni /
Rocket Salad with Ginger and Curcuma

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 / Dried Coconut

Grenaille Potatoes

Confit Grenaille Potatoes with Bay Leaf /
Green Beans / Mangetout

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

Foie Gras and Skate

Foie Gras Terrine / Poached Skate / Jerusalem Artichoke Jelly /
Mango / Red Radish and Crunchy Onions

Oysters and Black Truffle

Oysters, Cockles and Razor Clams / Leek and Celery Fondue /
Fresh Truffle Shavings

Scottish Lobster

Lightly-cooked Lobster / Salsify and Grapes / Sauternes Jelly /
Bisque Sauce

Scallop and Nettles

Roast Scallops / Nettle Cream / Haddock with Champagne /
Watercress Salad / Seaweed Butter /
Cucumber and Wasabi Sorbet / Rhubarb

Lamb

Leg of Milk-fed Lamb with Confit Lemon /
Artichoke and Pearl Barley / Date /
Marinated Aubergine and Red Pepper / Grilled Sweet Potatoes

Cheese

Mont D'or Cheese with Lettuce / White Beetroot Purée /
Red Beetroot Jus / Gingerbread and Walnut Powder

Pierre Gagnaire's Grand Dessert

A Combination of Five Desserts

Petits Fours

7 Courses £95