



EXPRESS LUNCH

2 course	\$538
3 course	\$638
Additional course	\$98

FIRST COURSE

'4 meats' paté in a crust – Tamarillo sorbet, celeriac remoulade.

Marinated and smoked mackerel, piquillos – Pickled onions, mustard ice-cream.

Poached egg *Torino*, seaweed/eggplant.

Artichoke maco, grilled bok-choy - Shavings of mimolette, Beaufort and Cheddar; emulsified yoghurt.

Lilita salad - Thai grapefruit/ clementine/ red radish/ parsnip/ endive; Opaline with lime, mango chutney; Orange jus vinaigrette.

MIDDLE COURSE

Smoked haddock soufflé 9 Conduit Street, crunchy cabbage, sauerkraut. Sauce Nantais.

Foie gras velouté - Golden turnip, cubes of Sauternes.

Lamb lettuce and radicchio coated with beef jus, bone marrow, gnocchi, beef filet slices.

Leek and liquorice ravioli, purple sauce.

MAIN COURSE

Galette of cod and pumpkin, coralled gambas with kombu.

John Dory with tandoori, Puy green lentils, fatty cuttlefish and button mushroom.

Grilled beef entrecôte heart - Green cabbage leaf with purée of shallots and red wine.

Lamb shoulder confit - Fregola, Roscoff onions, rocket and pine nuts. *Zézette* bouillon.

Croque-Monsieur with black *Melanosporum* truffle; Shredded poultry breast.

Romanesco/ spinach shoots, purée of cauliflower and mustard, basmati rice.

CHEESE & DESSERT

Selection of French cheeses from the master refiner Bernard Anthony.

Chestnut cream coffee parfait.

Rose burrata, pear / passion fruit, ginger marmalade, lemon confit, muscovado tuile.

Frozen Monélimat nougat and chocolate sauce with Grand Marnier.

Pierre Gagnaire's chocolate cake.

PIERRE'S LE GRAND PETIT-DÉJEUNER



BEVERAGE LIST

CHAMPAGNE CARAFE FOR 2 (500ML)

Served in glass decanter hand-blown by Fluid Studio on Belle Ile en Mer Island, Brittany

OR

KOMBUCHA

Fermented, Aloe Vera, Green Apple & Cucumber, Pistachio

SEASONAL FRUIT JUICE

HOT

White hot chocolate with chestnut

Black hot chocolate with juniper 

Espresso, Macchiato, Double Espresso, Coffee, Latte, Cappuccino

Masala Chai Tea 

Ceylan, Darjeeling Himalaya, Earl Grey Imperial, French Breakfast Tea, Fuji-Yama (Japan), Jasmine, Chamomile,

Peppermint, Verbena

\$688 + 10% SERVICE CHARGE PER PERSON
ONLY AVAILABLE ON SUNDAYS FROM 11:00AM TO 1:00PM AND 1:30PM TO 3:30PM

PIERRE'S LE GRAND PETIT-DÉJEUNER



MENU

STARTERS

Jelly of Jerusalem artichoke: - Smoked salmon;
- Cooked ham and button mushrooms;
- Cured ham and orange paste;
- Wrapped beef fillet and caramelized onions;

Seaweed tartare and smoked mackerel;
Japanese style oyster served in a shell socket;
Tartlet of caviar;
Cream of broccoli / egg Mimosa / tabbouleh;
Abalone Pierre TT.

CHOICE OF EGGS

Poached egg, foie gras velouté, fondue of spinach.

Flat Vietnamese omelette.

Nested quail egg, tomato jam.

CHOICE OF MAIN COURSE

Tandoori John Dory, endive fondue/grapefruit.

Cocotte of scallops, razor clams, salsify.

Salted cod green brandade, cucumber.

Free range poultry breast Shimizu, dried fruit polenta.

Grilled Rib-eye - Buckwheat galette, rocket.

Tagliolini, parmesan and lemon cream, carrots braised with honey.

SELECTION OF DESSERTS FROM OUR CENTREPIECE TABLE

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APPETIZERS

LANGOUSTINE

\$860

Large langoustine tempura -

Pineapple/ pear/ crispy grapefruit

Maltese condiments.

Mousseline with Manzanilla, lemon caviar; soft butter.

Grilled brochette with Sarawak pepper, white beetroot purée.

Tartare coated with citrus gel, cucumber and crunchy cabbage.

PERFUME OF THE EARTH

\$780

Smoked « cocotte » of root vegetables

Guinea fowl clarified consommé

The thigh stuffed with truffle, celeriac brunoise

Foie gras chatilly, jerusalem artichoke jelly

Slice of paté in a crust, fig with Sauternes.

AROUND MELANOSPORUM BLACK TRUFFLE

\$860

White velouté, stuffed cabbage Richerenches; a line of bitter chocolate.

Chestnut salad, button mushroom. Black truffle;

Perigueux sauce.

Grilled leek, turnip braised with white Port; truffle julienne.

SHELLS

\$820

Abalone slices/ kombu seaweed/ banana/ bok-choy.

Tabouriech oyster n'10 coated with white beer syrup; sardine rilette.

Razorclams/ Morteau/ pochas with lemon thym and grilled garlic.

Pienn II

SEA

LOBSTER

\$960

Fresh blue lobster scalded instantly.
The tail in aiguillette coated with brown butter;
Avocado. Yellow Mango. Green Mango.
The claws, fresh soy, traditional bisque.
Creamy coral, cauliflower coussous and salicornia.

SEA BASS - MUSSEL

\$860

Line caught poached in clarified butter with fennel and fenugreek –
The fish is put down on a thin glette of white polenta.
Mariniere of mussels, green vegetables brunoise.
Sauce Kerlouts.

SOLE

\$860

Line caught meuniere –
Trimmed in goujonnettes, accompanied by button mushroom, tomato jam, daikon with rice vinegar;
Smoked butter.
Languette of salted anchovy pastry, green pepper thread and radicchio purée.

Pienn II

EARTH

LAMB AAA

\$900

Saddle of lamb from Aveyron roasted with oregano –
Eggplant Stiletto, black garlic croquette, watercress purée.
Grilled Rack of lamb.
Abricot/ guava purée, roasted ricotta.
Sweatbread and kidney soufflé with nora chilli.
Pear/ Roquefort ice-cream, rocket salad.

CHICKEN

\$880

Whole roasted Bresse chicken (in two steps) -
The breast cooked in Albuffera sauce, wedges of maco artichoke, golden turnip.
The leg as truffled parmentier.

BEEF- SEA URCHIN

\$980

Heart of Miyazaki tenderloin with sea urchin, sauce Violette
Buckwheat pancake.
Gnocchi with salers cheese, lebanese tabouleh.
Dijon mustard ice-cream, parsnip purée.

Pierre II

Seasonal Menu by Pierre Gagnaire 2017

3 Courses \$898

Marinated and smoked mackerel, piquillos – Pickled onions, mustard ice-cream.

Or

Lilita salad - Thai grapefruit/ clementine/ red radish/ parsnip/ endive; Opaline with lime, mango chutney; Orange jus vinaigrette.

Or

Roasted Canadian lobster 'belle-ile'. *(Supplement \$68)*

John Dory with tandoori, Puy green lentils, fatty cuttlefish and button mushroom.

Or

Lamb shoulder confit - Fregola, Roscoff onions, rocket and pine nuts. Zézette bouillon.

Or

Grilled beef entrecôte heart - Green cabbage leaf with purée of shallots and red wine. *(Supplement \$98)*

Frozen "Montelimar" nougat, persimmon.

Or

Chestnut cream/coffee parfait, chocolate sauce with Grand Marnier.

Pienn II

CHEESE

SELECTION OF FRENCH CHEESE

Assortment of cheese from the master refiner Bernard Anthony.

\$270

DESSERTS

THIN APPLE TART

Thin tart of Royal Gala apple coated with cider jelly.

Poppy chantilly.

Apple / calvados ice cream, apple compote with rosemary.

Milk jam with sea salt, roasted pear.

\$240

CHOCOLATE SOUFFLÉ

Araguani chocolate soufflé; thin slice of pistacchino parfait;

Chocolate ganache from Venezuela;

Yogurt ice cream with chocolate water;

Walnut tart / honeycomb.

\$250

AROUND TEA

Matcha

Joconde biscuit as a Tropezienne, ice cream, sugar grain.

Hojicha

Cube of parfait, sticky yuzu syrup, turkish delight mirin.

Chinese white

Iced tea: red beans, tapioca pearls, and persimmon.

Pu-erh

Prune veil, blackberry marmelade, pear and yellow mango.

\$230