

Esprit Pierre Gagnaire

Spring /4/

Clear mullet jelly spiced with saffron ;
red tuna, eggplant and grated poivrade artichokes.
Rillettes thickened with piquillos puree, *granny smith* apple.

Small king prawns from Palamos, *kabu* turnip and *Ranavalo*
mousseline ; small wild mushrooms broth.
Carcass juice seasoned with hollyberry brandy, chopped
girolle mushrooms.

Cocotte of frogs' legs, cockscomb and *Paris* mushrooms
à la Poulette ; lemon veil, green beans from Mr Pil's garden.
Consommé of chicken thickened with *Gruyère* cheese :
raw ham and figatellu from Corsica, *Japan pearls*, lettuce
leaf stuffed with veal sweetbreads.
Boudeuses oysters and *Rouge* cockles, nettle shortbread
flavoured with *arroche* salad.

Thick bass steak roasted on its skin, black garlic pulp ;
semi-salted anchovy, pig's ears, bone marrow.
Ribot milk with plankton.

Burrata cheese square spread with a lemon paste, fresh broad
beans and peas coated with verbena jelly, fresh palm tree heart.
Medlar, *Nora* pepper, grilled leek and *ficoïde glacial* salad.

Pink *aiguillettes* of duck from Challans –
corn cream, raspberries and green olives.
Hibiscus syrup.
Stuffed *crépine* / *cœur de boeuf* cabbage.

Le grand dessert.