

Pienn II

LES ENTRÉES

La Pleine Mer:

490

Croquant artichoke salad, oysters, bigorneaux, sea snails. Mackerel dressing.

Riesling jelly, white fish tartare and sea urchin.

Squid stuffed with local mushrooms; spicy braised vegetable purée.

Seaweed and scallop terrine, coral sauce, grilled leek salad.

Les Langoustines:

690

Mousseline: with green pepper; curry sauce, dried yellow grapes.

Grilled: French “grenaille” potatoes and dried white mushrooms.

Tartare: like a biscuit, celeriac cream; unctuous spicy grapefruit syrup.

Pan-fried: with shredded pine nuts; spot of caramelised soy sauce; slightly acid carrot julienne.

White velouté and amber jelly, shell powder.

Pierre II

La Charcuterie fine:

490

Crispy toast, soubressade velouté and apple marmalade.

Foie gras soup with amontillado, citrus and chilli sorbet, boudin noir; small grilled sausage.

Small cubes of cooked ham, creamed curry, celeriac julienne.

Bresse chicken Pojarsky with tarragon.

European ham assortment (Parma, Bellota, Bigorre), colonatta fat and black bacon.

La Langouste:

580

Slices of crayfish “à la nacre”:

Broth with champagne, croquant vegetable bouquet “cauliflower, cucumber, black radish, asparagus and fresh coriander”.

Red onion custard, coco de Paimpol with turnip vinegar.

Spaghetti salad with olive oil Douro.

La France vue par Pierre Gagnaire:

640

Vegetable broth yabbies with celery; Bavaroise Nantua.

Reblochon “fondue”, grenaille potato salad with savagnin, globe artichoke with walnut oil.

63° eggs, croquant onion with vodka; buckwheat pancake and noisette butter with Aquitaine caviar.

Poularde and tarragon terrine. Smoked parsley. Light mayonnaise and tomato.

Snail beignet sauce Meurette.

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LES POISSONS

Homard bleu et crevettes:

680

Pan-seared blue lobster and tandoori prawns. Salsify batons.

Traditional bisque, white mushroom duxelle and seaweed.

Squid ink gnocchi, lobster claws and red onions with Smyre grapes.

Le Bar de ligne:

480

Wild seabass fillet poached and roasted with butter.

3 seasonings: ▪Brown beer Guinness

▪Smoked tomato jam

▪Lin chi with Coleman's mustard

Foie gras custard, spelt and chilli from Guernica.

Le Turbot:

580

Slice of turbot roasted on the bone.

The fillets are cut then cooked in shellfish juice.

Provolone, pear, celeriac gratin with Colombo.

Pochas and hummus like a condiment.

Prices are in Hong Kong dollars and subject to 10% service charge.

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LES VIANDES

Le Cochon: 660

Pork from Bigorre: roasted with sage; butter and homemade fruit vinegar.
"Pomme dauphine", onion cream. Garden clafoutis.

La Pintade: 540

Guinea fowl breast stuffed with almond-pistachio paste and confit lemon.
Thigh "à l'étouffé" marinated with herbs.
Eggplant slices and romaine salad.

L'Agneau: 690

Roasted saddle of lamb from Lozere, bunch of fresh herbs, crusty olives; aubergine, lamb sweetbread, girolles.
Béchamel tuila, green pepper, garlic paste with vadouvan.
Lamb chops, tamarind on a green square of herbs.
Cold courgette cream soup with tarragon.
Condiment: Roquefort cheese.

La Côte de bœuf: (for two). 1,388

French *côte de bœuf* grilled with Sarawak black pepper.
Melted sorrel and bone marrow.
Potato truffle and foie gras. Crispy onions.
Transparent vegetable cannelloni.

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