

Pienn II

LES ENTRÉES

La Pleine Mer:

520

Crunchy artichoke, oyster, sea snails and murex; mackerel sauce.

Sea bream tartar, infusion *froide* dulce, celery *répoulade* and horseradish.

Haddock *corolle*, dices of braised turnip, Ribot milk.

Sea-urchin bisque thickened with potato, squid rings and cuttlefish *brunoise*.

Les Langoustines:

660

Carpaccio: organic salmon eggs, leek salad.

Grilled: brochette, potato *grenaille* with colonata fat, carrot *purée* as a condiment.

Roasted: *terre de sienne*, green puy lentil.

Mousseline: green pepper, soybean curry.

Jelly: infusion, mango candy.

Pierre II

Les Légumes: 520

Root vegetables in a pot, pumpkin & endive velouté.
Potato *galette* with black truffle, onion cream with a hint of garlic.
Sorrel custard, beetroot ice cream.
Leek salad, radicchio purée and walnut oil.

Le Saint-Pierre et les Saint-Jacques : 620

John Dory “garlic and spices”, yoghurt with cardamom.
Roast scallop with clarified butter, almond and parmesan crust, red pepper confit.
Hudson raw vegetable soup.
Green and white quenelle.
Scallop and banana petals with lime.

La France vue par Pierre Gagnaire: 660

Paris: Black truffle, mushrooms and spinach tartlet.
Reims: Champagne sorbet, grape, *grenadine* and *coquelicot* vinegar.
Strasbourg: traditional *fleischnaka*, sauerkraut, *charcuterie* and pan-seared goose liver.
Marseille: bouillabaisse mousseline, *rouille* toast; red mullet *terrine*.

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LES POISSONS

La Langouste:

580

Australian crayfish "à la nacre";

Cauliflower velouté with citrus fruit and cucumber.

Al dente spaghetti, spicy olive oil, fennel and celery.

Yusu sorbet with ruby red grapefruit syrup.

Le Bar:

560

Roasted wild seabass;

L'Abstrait . . . , pak choy.

Pear barley risotto.

Tamarillo and red beetroot jam.

Le Turbot:

660

Fillet poached in smoked milk with bay leaves; saffron basmati rice *galette*, leek fondue.

Fennel *consommé*, grated manchego and mimolette cheese.

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

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LES VIANDES

Le Cochon:

660

Thin slices de cochon de Bigorre macerated with spices then grilled.
Crunchy onions salad and Thai grapefruit seasoned with a spicy sauce with coriander.
Black pudding raviolo, parsley cream egg.
Riesling jelly with raisins and pork fat.

L'Agneau:

690

Roast saddle of Lozère lamb with oregano, white beetroot purée and Lebanese tabouleh.
Crispy *panoufle*, aubergine *stilletto*.
Artichoke heart, Roquefort velouté, snow peas and green bell pepper.
Confit shoulder à l'*orientale*.

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.

Le Biche:

680

Roast filet of venison with juniper, blackcurrant and red cabbage, *pomme darphin*.
Traditional *civet*; *croshes* and grelot onions.
Foie gras tartlet with chocolate, walnut and endive salad.

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