

PIERRE RESTAURANT
WELCOMES HERVE THIS

Champagne Henriot « Blanc Souverain »

2006 Chateauneuf du Pape « Blanc », Château de Beaucastel

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« Roussanne Vieilles Vignes »

1990 Chateauneuf du Pape, Château de Beaucastel

2005 Jurançon, Urulat, Charles Hours

APRIL 21, 2009

MANDARIN ORIENTAL. HONG KONG

Note à Note.

Foie gras chantilly/avocado/black radish.

Cucumber Liebig;

Thin slices of Mediterranean sea bream perfumed with dry bonito.
Shellfish and acidulated mixed herbs.

Abbé Nollet leaves,

Turkish morels with vin jaune from Jura; spring onion.
Semolina with turmeric.

Kientzheim butter

Upon a filet of sole veiled with white cornflour.
Spring soup and parmesan cheese.

Abstract.

Slow cooked chicken consommé cooked for 3 days to obtain its optimum taste.
Bresse poularde breast Shimizu. Coconut milk and lemon grass panna cotta.

Polyphénol sauce seasoning a blue lobster fricassée poached in a noisette butter;
Potato Tamy and dry black olives.

Turnips **Shitao.**

Wurtz: with Roquefort cheese terrine, milk jelly with green curry.

Raspberry puff pastry and jelly: vanilla diplomate cream and cappuccino.

Wind crystal: strawberry ice cream, grapefruit marmalade.

Gibbs: passion fruit and honey emulsified with olive oil! goat cheese parfait.

Brown sablé roasted: coffee jelly, unctuous whisky ganache.