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## The Cuisine of Pierre Gagnaire. A Culinary Hypothesis.

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As one who cooks in the now, a cuisinier de l'immédiat, the chef turns his instincts into moments of Race. In the kitchen, as an alchimiste aux fourneaux, he transcends the raw material to reveal its true substance. Guided by the pull of un principe d'émotions, Pierre Gagnaire has made cuisine a means of expression, a language, one he prefers to be frank and direct, in with dishes that replace words in reaching straight to the heart. Nothing duplicitous, no affectation... simply a daily commitment to the instruments of his trade, conducting his kitchen orchestra in a score of virtuoso savoir-faire.

The cuisine of Pierre Gagnaire is art. It is love. It is technique.\*

*\* A book by Pierre Gagnaire is entitled *La cuisine c'est de l'amour, de l'art, de la technique* in French.*

# ESPRIT PIERRE GAGNAIRE

## \*Salmon

Grilled salmon, deglazed with raspberry, nuocMam, champagne  
Radish slice, chives

## \*Grey shrimp

Grey shrimp jelly, potato puree,  
Oscietra caviar, cucumber mousse

## \*Eel

Smoked eel corolla, razor clams with ravigote sauce

## \*\*Lobster

Lobster fricassee with green curry,  
Vietnamese herbs and salad  
White butter flavour with Kirsch, mango coulis

## \*\*\*Ravioli

Sweet onion ravioli, black Melanosporum truffle, Serano ham  
Turnip syrup with cider

## \*Pollock

Pollock Fillet meuniere, parsley puree, Grilled tofu  
Pumpkin roll

## \*Pigeon

Roasted pigeon, suckling pig lacquered cube  
Apple compote spiced with cinnamon, crunchy red cabbage  
Chermoula carrots with coriander

## ††\*The Pierre Gagnaire Grand Dessert

Pear, pomegranate and aloe vera in anis syrup. Ice blend champagne;  
muscovado tuile

Ice parfait and coffee mousse, kahlua jelly, candied lemon biscuit

Pumpkins paste with cinnamon, vanilla panna-cotta with tapioca. lime sorbet and crispy ginger,  
fresh shiso leaf

Pineapple carpaccio, Italian meringue, coriander syrup

Coconut and passion cake, exotic sorbet, wind crystals

Small soufflé chocolate tart, orange marmalade and Manjari ganache

Coffee or Tea

†† With Petits Fours

- 4 course menu \*

- 5 course menu \*\*

- 6 course menu \*\*\*

## CHEESES

Selection of matured French Cheeses  
Accompanied by condiments

699

## DESSERTS

### The Pierre Gagnaire Grand Dessert

Pear, pomegranate and aloe vera in anis syrup. Ice blend champagne;  
muscovado tuile

Ice parfait and coffee mousse, kahlua jelly, candied lemon biscuit

Pumpkins paste with cinnamon, vanilla panna-cotta with tapioca. Lime sorbet and  
crispy ginger, fresh shiso leaf

Pineapple carpaccio, Italian meringue, coriander syrup

Coconut and passion cake, exotic sorbet, wind crystals

Small soufflé chocolate tart, orange marmalade and Manjari ganache

### Blackcurrant Soufflé

Blackcurrant biscuit soufflé, dark sorbet

Chestnut ice cream with rum; vanilla panna-cotta

Small caramelized walnut tart; sweet wine jelly and local fruits

### Vanilla Soufflé

Biscuit soufflé and vanilla ice cream

Poached pear in Vietnamese pepper syrup, passion fruit parfait

Vanilla Simone. Rhubarb compote and strawberry juice

### Latour Cake

Chocolate, praline and vanilla cake; raspberry sorbet and reduced red  
port.

Hazelnut ice cream, orange jam and caramelized almond.

All prices are in '000VND and subject to 5% service charge and 10% VAT.

## APPETIZER

### Sturgeon

Celery Royale, Oscietra Caviar

Smoked sturgeon Carpaccio

Infusion with dill, plateau of black pepper, shells.

### Foie Gras

Duck foie gras Pot-au-Feu and pigeon terrine, onion jam

Foie gras ice cream, with Port, crunchy salad

Red Tuna, simmered trevise, thin slices of raw foie gras

### Scallop

Grilled scallop corolla, cauliflower cream, passion fruits

Scallop ceviche, avocado, grapefruit, bamboo

Scallop mousseline, haddock cooked with Chardonnay, leeks.

### Red mullet

Black olive jelly iodine: red mullet,  
octopus, mackerel

Ratatouille, Parmesan cheese tuile

Cod Brandade

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## FROM THE SEA

### Lobster

Lobster terrine with Thai basil, American sauce  
Medaillon and modest pieces, emulsified olive oil  
Fruit and vegetables tartar with lemon jelly

### John Dory

Pan seared John Dory with tandoori, clarified butter, lemon segment  
Piquillos coulis, cucumber diced and mousse, crunchy capers  
Pochas, sea snails, squids; garlic cloves with short bread

### Sea bass

Roasted sea bass with leek and mustard  
Bernaise sauce  
Artichoke veloute: raw ham, mulberries, redcurrants and toasted hazelnuts.

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## FROM THE LAND

### Veal

Veal blanquette with choice of:  
Ginger and lemon grass  
*or*  
with black Melanosporum truffle,

Basmati rice  
Vietnamese mushrooms  
braised whole chicory

### Lamb Saddle

Roasted lamb Saddle Retour des Indes  
Grilled Ricotta cheese with black garlic, tamarind juice  
Tomato Otti  
Chick peas salad, rocket, pine nut  
Vegetables broth

TT

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## FROM THE LAND

### **Challans Duck**

Roasted whole Challans duck  
Fillet aiguillette, cabbage leaf and pineapple segment  
Chocolate bigarade sauce  
Potato and Mont d'Or cheese  
Beetroot and red cabbage galette

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### **Wagyu Beef**

**(For \*one or two persons)**

Grilled beef fillet with brown butter, spiced  
with black Sarawak pepper  
Potato puree with truffles  
Beef's tail stew  
TT) Small onion glazed with Port

**Béarnaise sauce**

**Bordelais sauce**

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