



SAINT PIERRE

SET LUNCH



FIRST STARTER

CAVIAR

N25 caviar, oyster, cucumber

OR

CUCUMBER (V)

rougiers cucumber, buttermilk, wasabi



SECOND STARTER

MATSUTAKE

gunma matsutake, squid, celeriac

OR

SWEETBREAD

limousin sweetbread, onion, cumin

OR

TOMATO (V)

amela tomato, hass avocado, pomelo



MAIN COURSE

BEEF

omi beef, black garlic, salsify

OR

SEABASS

nagasaki seabass, violet artichoke, champagne

OR

PUMPKIN (V)

kabocha pumpkin, black truffle, mustard



DESSERT

CHOCOLATE

jivara chocolate, salted caramel, hazelnut

OR

FIG

sollies fig, walnut, shiso



CHEF OWNER: EMMANUEL STROOBANT
HEAD CHEF: STEVE LANCASTER