



Burgundy

BEIRUT, LEBANON





An oasis of fine wines and food in the heart of Beirut

This grand cru of a restaurant and wine bar was founded by five wine enthusiasts in 2010 with the aim of pairing the best ingredients with the best wines from Burgundy and beyond. At the heart of the encyclopaedic wine list is a vast range of Burgundy appellations, plus a more than decent selection of Côtes du Rhône, Bordeaux, and Champagne, with many available by the magnum, Jeroboam and Methuselah.

Executive chef Youssef Akiki, who hosted his own cookery show on MTV, has an impressive CV, training under Alain Ducasse and working at L'Atelier de Joël Robuchon in Paris and Nicolas Le Bec in Lyon. His cooking style has an undeniable French accent, but the restaurant's various tasting menus also borrow from other food cultures with a series of beautifully presented dishes that combine colour, precision and playfulness. Sage-flavoured frog legs with textures of cauliflower, parsley and wild garlic sauce are a must, while Dutch asparagus is paired with wild herbs, grapefruit and a mimosa emulsion.

Located in Beirut's artistic quarter, the restaurant is visually stunning with a Cathedral-like arched dining room that features a slick interior design combining metal, wood and concrete. This is an essential destination for French food and wine lovers in a city that is known as the Paris of the Middle East.



On the pass

Executive chef Youssef Akiki

Style of food

French with international influences

Standout dish

Blue fin tuna with a delicate tomato tart
752 Gouraud Street, Saifi Village, Beirut
<http://www.burgundybeirut.com/>