

BURGUNDY

V.064

Welcome to Burgundy

We thank you for the trust you place in us and for your enduring loyalty.

Our products and ingredients are carefully selected with no compromise or exception. We are passionate about what we do and we settle only for the very best.

Given the particular circumstances our country finds itself in, certain products might occasionally be unavailable.

We appreciate your understanding.

TASTING ENTRÉES...

joselito

jamón ibérico de bellota / lomo
49 USD | 20 USD

secret

hamachi | horseradish
33 USD

a must

frog legs | sage | wild garlic | cauliflower
33 USD

frenchy

rougié duck tenderloin | shiso | morello
36 USD

maximus

scallop | corn | saffron | kalamansi
38 USD

mood

sucrine lettuce | asparagus | salmon | bottarga
38 USD

version 12.0

foie gras semi-cooked in a cloth | yuzu
39 USD

autumn

ravioli | lobster | pumpkin | bisque
42 USD

primi

bluefin tuna | aubergine | buckwheat
42 USD

cardinal

carabinero shrimp | yuzu | shiso
48 USD

PASTA & RISOTTO...

to your own taste

USD 30 | USD 40 | 60 USD

MAIN COURSES...

noble

grilled turbot | leek | snow pea
85 USD

japan

black cod | "soba" noodles | shiitake | japanese-style infusion
70 USD

velvet

sea bass | gnocchi | samphire | coconut
70 USD

on/off

veal sweetbread | wild mushroom | dauphinois
65 USD

trophy

venison | morello | date | girolle mushroom
75 USD

selección

pluma iberica | french bean | horseradish
75 USD

connoisseurs

beef hanger steak | root parsley | beetroot
65 USD

classic

wagyu mbó "tajima" slightly grilled | celery | salsify
85 USD

MENUS...

"discovery" menu

4 courses | "you & the chef"
USD 145

"amuse" menu

6 courses | "you & the chef"
USD 185

custom-made "burgundy" menu

8 courses | "you & burgundy"
USD 235

custom-made "caviar" menu

8 courses | "you & burgundy"
USD 380

CHEESES...

selection of matured cheese | bernard antony

USD 25 per person

DESSERTS...

classic

soufflé | dark chocolate | vanilla ice cream

18 USD

zesty

tart | lemon | almond

18 USD

special request - *for 2 people*

mousse | 80% chocolate | chantilly

26 USD

43°

tart | chocolate | caramel-miso ice cream

22 USD

like a tiramisu

16 USD

mariko-inspired

raspberry | lemon | yogurt

22 USD

homemade sorbets

15 USD