

BURGUNDY

v.055

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.

THE GREAT CLASSICS...

TASTING COURSES

joselito

jamón ibérico de bellota
38 USD

secret

hamachi | horseradish
16 USD

a must

frog legs | sage | wild garlic | cauliflower
16 USD

slow cooking

quail legs | carrot | soy
18 USD

ramatuelle

tuna | tomato | watermelon
26 USD

MAIN COURSES

noble

grilled turbot | vegetables | tart
60 USD

japan

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

classic

wagyu mb6 "tajima" slightly grilled | celery | salsify
84 USD

green

grass-fed mb4+ beef fillet | bok choy | macadamia nut
78 USD

CREATIVITY THROUGH THE SEASONS

TASTING COURSES

jerusalem

artichoke | baby spinach | basil | green apple
21 USD

smoky

semi-smoked salmon | dill | wasabi | horseradish
24 USD

reverso

langoustine | spiced cabbage
34 USD

old school

soft-boiled egg | girolle mushroom
36 USD

king

king crab | wasabi | seaweed
45 USD

the "amuse" menu

market arrivals | 5 courses | "you & the chef"
120 USD or 180 USD

MAIN COURSES

authentic

grilled short ribs | leek | mushroom
50 USD

selección

pluma iberica | french bean | horseradish
66 USD

pearly

patagonian toothfish | ginger | samphire
52 USD

the regulars

wagyu beef tartare | potato | sucrine salad
70 USD / Option : *caviar* 150 USD

THE CHEESES

selection of matured cheese | bernard antony

19 US per person

THE DESSERTS...

classic

soufflé | dark chocolate | vanilla ice cream

10 USD

zesty

tart | lemon | almond

10 USD

laser cut

praline-hazelnut | chocolate | raspberry

10 USD

black temptation

chocolate | espelette pepper | chocolate sorbet

9 USD

like a tiramisu

9 USD

bubbly

panna cotta | strawberry | champagne

12 USD

homemade sorbets

7 USD