

BURGUNDY

v.057

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
45 USD

secret

hamachi | horseradish
26 USD

a must

frog legs | sage | wild garlic | cauliflower
30 USD

slow cooking

quail legs | carrot | soy
26 USD

smoky

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

october 1884

endive | asparagus | sainte-maure de touraine cheese
28 USD

hunt

small birds | raspberry | onion
24 USD

season

white asparagus | hollandaise sauce
32 USD

reverso

langoustine | spiced cabbage
40 USD

king

king crab | wasabi | seaweed
50 USD

PASTA & RISOTTO...

to your own taste

33 USD | 58 USD

MAIN COURSES...

noble

grilled turbot | vegetables | tart
70 USD

japan

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

pearly

patagonian toothfish | ginger | samphire
65 USD

authentic

grilled short ribs | leek | wild mushroom
60 USD

trophy

venison | morello | date
78 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
84 USD

MENUS...

the "amuse" menu

market arrivals | 6 courses | "you & the chef"
130 USD

the "burgundy" menu

made to measure | "you & burgundy"
190 USD

CHEESES...

selection of matured cheese | bernard antony

25 USD per person

DESSERTS...

classic

soufflé | dark chocolate | vanilla ice cream

14 USD

zesty

tart | lemon | almond

12 USD

laser-cut

praline-hazelnut | chocolate | raspberry

12 USD

black temptation

chocolate | espelette pepper | chocolate sorbet

12 USD

like a tiramisu

12 USD

bubbly

panna cotta | strawberry | champagne

14 USD

homemade sorbets

10 USD