

BURGUNDY

V.059

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

42 USD / 20 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

gigolo

artichoke | asparagus | bottarga

36 USD

cardinal

carabinero shrimp | tuna | yuzu

47 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 | asparagus | zucchini

70 USD

japan

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

70 USD

pearly

patagonian toothfish | ginger | samphire

70 USD

authentic

grilled short ribs | leek | wild mushroom

65 USD

the regulars

wagyu beef tartare | potato | sucrine salad

70 USD / *Option : caviar* 150 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...

the "amuse" menu

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

145 USD

the "burgundy" menu

made to measure | "you & burgundy" | 8 courses

210 USD

CHEESES...

selection of matured cheese | bernard antony

25 USD per person

DESSERTS...

classic

soufflé | dark chocolate | vanilla ice cream

16 USD

zesty

tart | lemon | almond

14 USD

pretty woman

chocolate | raspberry

16 USD

black temptation

chocolate | espelette pepper | chocolate sorbet

14 USD

like a tiramisu

12 USD

bubbly

panna cotta | strawberry | champagne

14 USD

homemade sorbets

10 USD