

# BURGUNDY

**v.063**

## **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

USD 42 / USD 20

### **secret**

hamachi | horseradish

USD 33

### **a must**

frog legs | sage | wild garlic | cauliflower

USD 33

### **frenchy**

rougié duck tenderloin | shiso | morello

USD 36

### **maximus**

scallop | corn | saffron | kalamansi

USD 38

### **genuine**

morel mushroom | green asparagus

USD 38

### **primi**

bluefin tuna | aubergine | buckwheat

USD 42

### **pertuis**

white asparagus | hollandaise sauce | yuzu | salmon eggs

USD 44

### **cardinal**

carabinero shrimp | tuna | yuzu

USD 48

## PASTA & RISOTTO...

### **to your own taste**

USD 30 | USD 40 | 60 USD

## MAIN COURSES...

### **noble**

grilled turbot | asparagus | caviar

USD 85

### **japan**

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

USD 70

### **velvet**

sea bass | gnocchi | samphire | coconut

USD 70

### **on/off**

veal sweetbread | wild mushroom | dauphinois

USD 65

### **emblematic**

wagyu mb5 beef rib | vegetables

USD 175 *for two persons*

### **selección**

pluma iberica | french bean | horseradish

USD 75

### **connoisseurs**

beef hanger steak | root parsley | beetroot

USD 65

### **classic**

wagyu mb6 "tajima" slightly grilled | celery | salsify

USD 85

## 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

USD 18

**zesty**

tart | lemon | almond

USD 18

**pretty woman**

chocolate | raspberry

USD 20

**43°**

tart | chocolate | caramel-miso ice cream

USD 22

**like a tiramisu**

USD 16

**mariko-inspired**

raspberry | lemon | yogurt

USD 22

**homemade sorbets**

USD 15