

# 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

### **autumn**

ravioli | lobster | pumpkin | bisque  
42 USD

### **primi**

bluefin tuna | aubergine | buckwheat  
42 USD

### **mood**

sucrine lettuce | asparagus | salmon | bottarga  
36 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

### **agnello**

lamb chop | zucchini | mushroom  
65 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...

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### selection of matured cheese | bernard antony

USD 25 per person

## DESSERTS...

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### classic

soufflé | dark chocolate | vanilla ice cream

18 USD

### zesty

tart | lemon | almond

18 USD

### special request

mousse | 80% chocolate | chantilly

22 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