

BURGUNDY

V.065-2

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

maximus

scallop | corn | saffron | kalamansi
38 USD

mood

sucrine lettuce | asparagus | salmon | bottarga
38 USD

primi

bluefin tuna | aubergine | buckwheat
42 USD

caprice

ravioli | girolle mushroom | comté aged 36 months
48 USD

cardinal

carabinero shrimp | yuzu | shiso
68 USD / *option: caviar* + 42 USD

snack

lobster | lamb's lettuce | ossetra caviar
58 USD

passion

king crab | seaweed | wasabi | passion fruit
65 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

almost milanese

veal chop | endive | corn
65 USD

latino

rougié duck strips | jerusalem artichoke | lardo di colonnata
65 USD

selección

pluma iberica | french bean | horseradish
75 USD

connoisseurs

beef hanger steak | root parsley | beetroot
65 USD

classic

wagyu mb6 "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 & the chef"
235 USD

custom-made "caviar" menu

8 courses | "you & burgundy"
USD 380

CHEESES...

selection of matured cheese | bernard antony
32 USD per person

DESSERTS...

classic
soufflé | dark chocolate | vanilla ice cream
18 USD

zesty
tart | lemon | almond
18 USD

special request - for 2 people
mousse | 80% chocolate | chantilly
26 USD

43°
tart | chocolate | caramel-miso ice cream
22 USD

like a tiramisu
16 USD

mariko-inspired
wild strawberry | lemon | yogurt
22 USD

homemade sorbets
15 USD