

PROVINCIAL SÉRIES "LA BOURGOGNE"

Sunday Long Lunch the Burgundy Celebration

SUNDAY, 29TH MARCH 2020

MENU

Baguette & Lutece truffle butter

Première Assiette

Burgundy snails & egg "Cocotte" & Ham terrine persillee, Dijon mustard vinaigrette

Deuxième assiette

Wagyu beef shin 72 hours braised with Pinot Noir, root vegetable puree,
button mushroom & baby onions

Petuna ocean trout roasted, Pinot Noir beurre blanc, pomme mousseline

Le Dessert

Crispy pear & almond pie, black currant sauce & vanilla bean ice cream

Two farmhouse cheeses, apple & fig, baguette & lavosh

3 course Burgundy set menu 70.0

3 course & Burgundy matching wines 98.0

**The menu is gluten free except bread items
Vegetarian menu available**