

LA TABLE DES CLIMATS
Restaurant Vinostronomique
Dijon

Passe-temps

39 € Starter – Main course – Dessert (except Saturday evening)

Wine pairing « Découverte » (optional 30€ per person)

32 € Starter – Main course or Main course – Dessert (served at lunch only)

Wine pairing « Découverte » (optional 20€ per person)

Roasted lettuce, fresh goat cheese,
caramelized onions creamy broth, honey of buckwheat

Pork filet mignon, salsify,
Blackcurrant and mustard

Cheese board
(Optional 11€ per person)

Crunchy biscuit, chestnut mousse
And clementine sorbet

The menus are imagined by Eric Pras 3 stars Michelin at « Maison Lameloise »
And created by Kévin Julien and his team

All taxes included – Service included
All our meat and poultry is of French origin

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Le Chapitre 59 €

Wine pairing (optional 45€ per person)

Mise en bouche

Scallops, mussels, cauliflower,
Sea urchin dressing

Or

Burgundy snails, octopus and pig foot carpaccio,
Garlic and local safran emulsion

Monkfish roasted with hazelnuts,
Squash ravioli, caramelized onion juice and chicory

Or

Roasted beef filet, black garlic and shallot dressing,
Jerusalem artichoke and salsify

Cheese board
(Optional 11€ per person)

Citrus based desert on a sablé with lemon sorbet

Or

Crunchy biscuit, emulsion of chocolate, coffee cream,
Cocoa sorbet

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Chambertin 71 € (1/3/4/5) / **Montrachet 85€** (1/2/3/4/5)

Wine pairing (optional 60€ per person) / Wine pairing (optional 70€ per person)

Mise en bouche

Scallops, mussels, cauliflower,
Sea urchin dressing (1)

Burgundy snails, octopus and pig foot carpaccio,
Garlic and local safran emulsion (2)

Monkfish roasted with hazelnuts,
Squash ravioli, caramelized onion juice and chicory (3)

Roasted beef filet, black garlic and shallot dressing,
Jerusalem artichoke and salsify (4)

Cheese board
(Optional 11€ per person)

Citrus based desert on a sablé with lemon sorbet (5)

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