

**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)

White asparagus, poached eggs,  
« Gribiche » dressing, fried capers

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Pork filet mignon, salsify,  
Blackcurrant and mustard

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Cheese board  
(Optional 11€ per person)

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Rice pudding style celery  
Apple jelly and caramel

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

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Scallops, mussels, cauliflower,  
Sea urchin dressing

Or

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

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

Or

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

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Cheese board  
(Optional 11€ per person)

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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

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

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

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

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

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Cheese board  
(Optional 11€ per person)

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

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