



PIERRE BOURÉE FILS

Wine & Dine

April 14, 2018, 18:30


apero

crémaint de bourgogne

white wines

auxey duresses blanc 2016

smoked sturgeon - green apple - chive oil
geräucherter stôr / grüner apfel / schnittlauchöl

meursault 2015 

cod fish confit - bouillabaisse sud - saffron foam
confierter kabeljau / bouillabaisessud / safranschaum


red wines

beaune premier cru epenottes 2012

bresse poulard - mangold - la ratte potatoes - white wine sauce
gebratene bresse poularden brust / mangold / la ratte kartoffeln / weißwein sauce

gevrey-chambertin clos de la justice (monopole) 2014

grilled veal racks - white asparagus - beurre noisette - crispy corn
grillierter kalbsrücken / weisser spargel / beurre noisette / knuspriger mais

charmes-chambertin grand cru 2015 

citeaux - ami du chambertin - delice de pommard - fig chutney - fruit bread
citeaux / ami du chambertin / delice de pommard / feigenchutney / fruchtebrot

mineral water, tea, coffee, musigny pralines

chf 215.00 per person
reservations required by email: event@musigny.ch