

L' HÔTEL GITAN

BURGUNDY DINNER WITH JACQUES REYMOND
TUESDAY 6 & WEDNESDAY 7 MARCH 2018

Traditional Burgundian gougère with aged comté
Crémant de Bourgogne



Sense of the forest:
mushrooms in papillote, hazelnuts, garlic, wild thyme, parmesan
fresh Tasmanian snails with fennel and turnips in a chlorophyll parcel



Matelote of snapper au Chardonnay,
silverbeet and smoked eel, beurre blanc



Caillette of chicken, veal and sweetbread like an andouillette,
a mustard & verjuice vinaigrette, pommes boulangère



Piece de boeuf Angus, on the rotisserie, marinated,
celeriac & parsnip purée, horseradish dressing



Salmis of duck in red wine,
organic lentils with swede & carrot au cumin



Truffe au chocolat