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## New Look, New Menu

Le Burgundy hotel's Michelin starred restaurant Le Baudelaire has gone through a makeover recently revealing its new look which was designed by interior designers Patrick Juliot and Françoise Morel. The contemporary setting complete with solid beech armchairs invites guests into the confidential establishment where the talents of the restaurant's chef Pierre Rigother are showcased on the menu.

The contemporary French cuisine demonstrates the chef's experience acquired in some of the French capital's best restaurants including Laurent and L'Espadon with surprising combinations of ingredients bringing an interesting take to traditional dishes such as an entree of scallops seasoned with black sesame seeds and lemon marmalade and the homemade roasted chicken served with eggplant and girelle mushroom ravioli lightly seasoned with coriander.

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