



VISTA

FLAVORS OF BURGUNDY EXCELLENCE AND TRADITION

FRIDAY, JANUARY 17TH

Head chef Vincent Maillard, who hails from Burgundy, has crafted a menu around some of the great classics from the region, complemented by a selection of wines from this exceptional terroir. Infused with traditional elements, this dinner invites you to savor delicious flavors alongside Vista's warm, comfortable atmosphere and crackling fires.

Menu - €105 excluding beverages

Wine package - €75

Food & wine pairing menu - €180

COLD STARTER

**Burgundy snails in a light garlic broth,
parsley and toasted brioche - €31**

Domaine Carrette «Aux Charmes» AOC Pouilly Fuissé 2022 blanc - €15

HOT STARTER

Poached eggs, wild mushrooms and croûtons - €29

Domaine Matrot «Vieilles Vignes» AOC Maranges 2021 rouge - €15

MAIN COURSE

«Gaston Gérard» chicken, potato and carrot mash - €36

Domaine Clerget AOC Chambolle Musigny 2021 rouge - €25

CHEESE

**Epoisses AOP cheese, sourdough bread, dried fruit,
mixed salad - €12**

Domaine Louis Boillot «Les Grands Poisots» AOC Volnay rouge 2017 - €25

DESSERT

**Pear poached in pinot noir, gingerbread,
beet sorbet and star anise - 22€**

Marc de Chambertin Domaine Trapet - 4cl €30 - 2cl €15

Hôtel Lily of the Valley

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