Beat: Lifestyle

"LE SARMENT" GASTRONOMIC RESTAURANT, TRADITIONAL CUISINE FAVORING SHORT CIRCUITS

MENUS ACCOMPANIED BY A CAREFUL WINE LIST

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USPA NEWS - "Le Sarment," Gastronomic Restaurant is a Welcoming Corner where Tradition and Culinary Creativity combine, in the Heart of Auxerre. Located rue du Pont, Le Sarment was born from the Enthusiasm and Know-How of Julien Bedu and Thomas Poirier. Since its Opening, the Restaurant has become a Popular Place for those wishing to enjoy Relaxed Moments around a Table.

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The Atmosphere at "Le Sarment" is created to offer Everyone a Feeling of Well-Being, in a Place that is both Welcoming and Elegant. It is the Perfect Place to relax and enjoy an Excellent Meal in Auxerre. Whether for a Leisurely Lunch or a Dinner with Friends, Le Sarment is your Stopover of Choice.

At "Le Sarment", they like to think that each Dish has its Own Story to share, inviting the Customers on a Taste Journey marked by Discovery. Their Carefully Crafted Menu takes advantage of Local Treasures while adding a Modern Touch that will please Everyone. Julien Bedu and Thomas Poirier, the Chefs, put all their Heart into selecting the Best Ingredients from the Region to prepare Dishes that delight the Taste Buds.

Dishes being part of The Menu Proposed during our Lunch at "Le Sarment" Restaurant in Auxerre (located on a Touristy Commercial Street)

Starter

* Asperges Blanches, Sauce Gribiche, Espadon Fumé
White Asparagus, Gribiche Sauce, Smoked Swordfish

Main Courses

* Truite de Crisenon, Artichauds, Pesto d'Ail des Ours
Crisenon Trout, Artichokes, Wild Garlic Pesto
* Pièce de Boeuf, Pommes de Terre, Jus de Viande à l'Estragon
Piece of Beef, Potatoes, Tarragon Meat Juice
* Epaule d'Agneau Confite, Olives, Citron, Pois Chiches
Confit Lamb Shoulder, Olives, Lemon, Chickpeas
* Risotto d'Epeautre, Morilles, Comté
Spelled Risotto, Morels, Comté Cheese

Desserts

* Chou Croquant, Chocolat, Praliné Noisette, Fleur de Sel
Crunchy Chou, Chocolate, Hazelnut Praline, Fleur de Sel
* Crème Brulée à la Vanille de Madagascar, Miel de Fleur, Madeleine Tiède
Crème Brulée with Madagascar Vanilla, Flower Honey, Madeleine Tiède

Our Review

Perfectly located on a Touristy Commercial Street
Nice and Friendly Atmosphere with a Sincere and Dedicated Team
Authentic Flavors of Auxerre and its Surroundings
A Wine is carefully selected and proposed to elevate the Dishes
Their Passion for Good Cuisine shines through in a Relaxed Atmosphere

Source: "Le Sarment" Restaurant

Ruby BIRD
http://www.portfolio.uspa24.com/
Yasmina BEDDOU
http://www.yasmina-beddou.uspa24.com/

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Editorial program service of General News Agency:
UPA United Press Agency LTD
483 Green Lanes
UK, London N13NV 4BS
contact (at) unitedpressagency.com
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