

Beat: Lifestyle

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

### MENUS ACCOMPANIED BY A CAREFUL WINE LIST

PARIS - AUXERRE, 15.06.2024, 07:23 Time

**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  
\* Epaulé 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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