

美食艺术的巅峰

The Peak of Culinary Art

法式美味以口感细腻、酱料美味、摆盘华丽而著称，堪称美食艺术的巅峰之作，在视觉、嗅觉、味觉、触感、交感神经上，都能达至无与伦比的境界，而法国人对于葡萄酒在餐饮上的搭配亦有独到的造诣。且看本期美食小编为您推荐的地道法国餐厅。

Renowned as the peak of culinary art, French cuisine features fine and smooth tastes, delicious sauces and elegant layout on the dish. And French people's attainment in artfully pairing wine with delicacies adds further glamour to French cuisine. Come and try it at the two authentic French restaurants recommended by our cuisine editor.



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您认为波尔多葡萄酒的魅力在哪里？
创始人兼主厨Franck Boudot: 波尔多的魅力在于探寻波尔多本身的乐趣，如果你选择的佳酿来自于尚未名声大躁的酒庄，那才是慧眼品酒的功力，这也是波尔多所赋予爱酒者的乐趣所在。

布迪格乐的售酒理念是什么？
创始人兼主厨Franck Boudot: 布迪格乐的售酒理念是质优亲民，我们希望每一位爱酒者都能在布迪格乐体验到真正的波尔多。

What do you think is the charm of Bordeaux wine?
Founder and Chef Franck Boudot: The charm of Bordeaux lies in exploring the wine. Some great wines are produced by chateaus that are not yet well-known. They are waiting to be discovered by consumers. That's the fun Bordeaux brings to wine lovers.

What kind of Bordeaux wines are sold at Burdigala?
Founder and Chef Franck Boudot: At Burdigala, we sell high quality wines at a reasonable price. We hope each wine lover can experience authentic Bordeaux wine at our restaurant.



波尔多美酒盛宴

“布迪格乐”是“波尔多”古时的旧称，位于上海充满法式风情的嘉善路的布迪格乐葡萄酒餐厅在中国的第二家分店正是沿袭了“100%波尔多”概念，所售之葡萄酒均来自法国波尔多产区，是沪上时尚爱酒人士又一处全新的葡萄酒享乐圣地。
餐厅占地170平米，是一派创意趣味的跃层式设计空间。红色屋顶、原木桌椅及大量铁质元素的反差式运用，赋予了整个空间现代和新奇并存的质感。客人从餐厅中央腾空架起的桥梁拾阶而上，即可步入VIP品酒间和跨层酒窖。2间独立VIP品酒室，为客人提供私密的品酒空间，亦是密友小聚的绝

佳场所。
餐厅的创始人兼主厨是旅居中国多年的法国人Franck Boudot先生，凭借着对美食的无限热爱，Franck亲自设计菜单，将正宗而又别具特色的法式美味呈现在布迪格乐的餐桌之上。值得一提的是，有着“美酒之乡”之誉的波尔多也孕育出了众多美食。例如封存于法式酒馆特色浓郁的小罐头里的法式鸭肝酱(RMB245)，顶部覆盖一层薄薄的鸭油，食用时涂抹于烤面包条之上，并饮用里迪尔庄园Chateau Dela Cour d'Argent 2008年葡萄酒，以酒品的果香中和鸭肝酱的油腻，口感层次丰富而细腻，堪称美食中的佳作。

Bordeaux Wine Feast

Located on the French-style Jiashan Road in Shanghai, the new Burdigala Wine Bistro, the second one in China, sells “100% Bordeaux wines” and is indeed another new stylish paradise for wine lovers in Shanghai.

Covering an area of 170 square meters, Burdigala Wine Bistrot features stylish and funny design. The red rooftop, natural wooden tables and chairs co-exist harmoniously with a wide range of iron elements, creating a modern and novel feel. Via the sky bridge elaborated in the middle of the steeple space, guests can walk up the stairs to enter into the upper level wine cellar and VIP space, which are an ideal venue for private wine tasting events and also a nice choice for a get-together with close friends.

Mr Franck Boudot, a Frenchman who has lived in China for years, is founder and chef of the restaurant. With infinite pas-

sion for gourmet food, Franck designed the menu of the restaurant himself and presents authentic and distinctive French delicacies to guests. Worth mentioning is that Bordeaux, the acclaimed “home of wine”, also produces great delicacies. For instance, the Home Made Duck Foie Gras (RMB245) is a nice match for toast, and if paired with wine Chateau Dela Cour d'Argent 2008, can have oiliness of the duck foie gras weakened by the fruity fragrance of the wine, and generate rich and fine flavour.

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