

GOURMETLUNCH

JOACHIM WISSLER

AT

RESTAURANT VENDÔME



BENSBERG 2016

Menu 135 €

including a glass of champagne
water and coffee

this menu is served by the table only

OPENING

TOFFEE

[foie gras caramel : piedmontese hazelnut]

BRETON COAST SARDINE

“ESCABCHE”

[Gazpacho verde : radish & avocado]

MENU

CARPACCIO OF
LECHTAL TROUT
& SCALLOPS

[avocado & wasabi : char caviar : coastal herbs]

BRITTANY SEA BREAM

[bouchot mussels : green asparagus : saffron & basil butter]

SADDLE & SHOULDER
OF VENISON

[salsify : elderberry & pine needle gel : celeriac]

„APFELSTRUDEL“ 2016

[shortbread : compressed raisins]

SWEETS

CHOCOLATE MARSHMALLOW

[woodruff]

MACARON

[coffee ganache]

MAGNUM

[café latte]

AERATED CHOCOLATE

[mint & lemongrass]