

WINTER JW

MENU

PICNIC

[tuna sandwich : tomato macaron & wagyu beef : fresh green bean & shrimps
Wiener Schnitzel : suckling pig belly "crispy"]

LABEL ROUGE SALMON MISO BRINED

[bouchot mussels : Bouillabaisse sauce]

OR

VENISON BEST END
& FOIE GRAS "ROSSINI"
[black fermented walnuts : celeriac : sea buckthorn]

BLUE LOBSTER & CALF'S HEAD
[verjus : german lentils : pickled radish]

SCALLOPS "BLUE COCONUT"
[sepia ravioli : sugar pea : caviar d'aquitaine]

OR

RED MULLET & SEA URCHIN
[aubergine : tomato vinaigrette : romesco : hazelnut pesto]

WAGYU BEEF SHABU SHABU
[grilled mayonnaise : soy bean sprouts : beef broth]

SPARERIB OF LIVAR PIG

[pickled baby turnips : cress]

CHALLANS DUCK

& BLUEBERRY COMPOTE

[confit black salsify : ginger sauce : potato mousseline]

OR

SADDLE OF HARE & "JAGERTEE"

[Brussels sprouts : rowan berry : pickled hibiscus flower]

FROZEN GINGERBREAD TRUFFLE

& PINEAPPLE

[pumpkin salad : pine needle foam : tarragon & ginger beer sauce]

PLUM COMPOTE & APPLE

[frozen calvados & rose hip dumpling : buttermilk & plum ice cream]

SWEETS

BENSBERGER CHRISTMAS MARKET

[Linzer-Magnum : Vanille Kipferl : Baumkuchen with rum
baked apple : gingerbread macaron]

8 COURSE MENU 245 Euro : WINE 140 Euro