

WINTER JW

MENU

APPETIZERS

[beetroot & hamachi : shiso tempura & char caviar : foie gras
tomato macaron & fleur de wagyu]

W

esse's

LABEL ROUGE SALMON

MISO BRINED

[bouchot mussels : Bouillabaisse sauce]

OR

VENISON BEST END & FOIE GRAS "ROSSINI"

[black fermented walnuts : celeriac : sea buckthorn]

LANGOUSTINE "MASALA TANDOORI"

[citrus fruit salad : leek]

FARM EGG & WHITE TRUFFLE

[parsley : brown butter]

SCALLOPS "BLUE COCONUT"

[sepia ravioli : sugar pea : caviar d'aquitaine]

OR

COD & GILLARDEAU OYSTER

[elderflower caviar : chicory : pearl barley]

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]

BUCKWHEAT DOUGHNUT

[Fourme d'Ambert & Williams Christ pear]

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]

10 COURSE MENU 280 Euro : WINE 155 Euro