

„STATUS QUO“

OPENING

FOIE GRAS *V*ESE'S
[peanut & salted caramel : dark chocolate]

BEET ROOT MACARON
& FLEUR DE WAGYU

LABEL ROUGE SALMON
& GINGER ALE VINAIGRETTE

BLACK OLIVE OREO
& FRESH GOAT CHEESE
[tomato : chervil & lemon]

Restaurant
*V*endôme
Joachim Wissler

SWEETS

„*V*ENDÔME CELEBRATIONS“

“VIVE LA FRANCE”

FOIE GRAS CARPACCIO & SCALLOPS

[mussel & pepper vinaigrette : elderberry caviar]

OR

GRILLED CALF'S HEART
& PERIGORD TRUFFLE

[calf's shoulder sauce : parsley & horseradish emulsion : wood sorrel]

LANGOUSTINE

& SAFFRON-KOMBU BOUILLON

[white turnip : Rouille : imperial caviar : sobrasada]

LECH VALLEY CHAR

BRINED IN JUNIPER BUTTER

[leek : tapioca : char caviar]

OR

PIKE PERCH & PEARL BARLEY

[shrimps : sauce verjus : cucumber]

MIERAL GUINEA FOWL CURRY

[roasted chicken emulsion : macadamia nut : pak choi]

OR

LAMB'S BEST END & VADOUVAN

[lentil crêpe : sweetheart cabbage : allspice & sesame puree]

“WALK IN THE WOODS”

SPRING 2019

[elder blossom ice cream : parsley granita]

OR

DARK CHOCOLATE & COFFEE

[baba au rhum : tonca bean sauce : coffee ice cream]

MENU INCLUDING WINE AND COFFEE