

SPRING JW

MENU

OPENING

[beetroot & hamachi : shiso tempura & char caviar : foie gras
tomato macaron & fleur de wagyu] *W* esse's

“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 “MASALA TANDOORI”

[citrus fruit salad : leek]

**LECH VALLEY CHAR
BRINED IN JUNIPER BUTTER**

[tapioca : green apple : radish]

OR

PIKE PERCH & PEARL BARLEY

[shrimps : sauce verjus : cucumber]

CHALLANS DUCK

& BLUEBERRY COMPOTE

[confit black salsify : ginger sauce : potato mousseline]

OR

SADDLE OF HARE & JAGERTEE

[Brussels sprouts : rowan berry : Sauce Rouennaise]

DARK CHOCOLATE & COFFEE

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

OR

“RHUBARB SUSHI”

[fragrant rice ice cream]

SWEETS

„*V*ENDÔME CELEBRATIONS“