

SPRING JW

MENU

OPENING

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

OCTOPUS & AVOCADO

[violet potatoes : lemon vinaigrette]

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]

GRILLED OX-RIB

[pickled baby turnips : cress]

CHALLANS DUCK

& BLUEBERRY COMPOTE

[confit black salsify : ginger sauce : potato mousseline]

OR

SADDLE OF HARE & JAGERTEE

[Brussels sprouts : rowan berry : Sauce Rouennaise]

PICKLED VINEYARD PEACH

& MARZIPAN ICE CREAM

[pistachio]

OR

DARK CHOCOLATE & COFFEE

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

“RHUBARB SUSHI”

[fragrant rice ice cream]

SWEETS

W **ENDÔME CELEBRATIONS“**