

„STATUS QUO“

OPENING

BEETROOT & HAMACHI
[frozen linseed sabayon : caviar d'aquitaine]

SHISO TEMPURA & CHAR CAVIAR
[horseradish : "Mecklenburger" physalis]

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

TOMATO MACARON
& FLEUR DE WAGYU
[sour cream : basil]

Restaurant
V
Vendôme
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 “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]

MENU INCLUDING WINE AND COFFEE