

SPRING JW

MENU

OPENING

[foie gras *V*esse's : beet root macaron & fleur de wagyu
label rouge salmon & ginger ale vinaigrette : black olive oreo & fresh goat cheese]

“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]

MISO BRINED FARM EGG & PARMESAN

[morels : white asparagus : sorrel puree]

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]

KLOSTER-PIG SPARE RIB

[black pudding ravioli : ginger]

MIERAL GUINEA FOWL CURRY

[roasted chicken emulsion : macadamia nut : pak choi]

OR

LAMB'S BEST END & VADOUVAN

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

BUCKWHEAT DOUGHNUT

[Fourme d'Ambert & Williams Christ pear]

"WALK IN THE WOODS"

SPRING 2019

[elder blossom ice cream : parsley granita]

OR

"RHUBARB SUSHI"

[fragrant rice ice cream]

DARK CHOCOLATE & COFFEE

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

SWEETS

W "ENDÔME CELEBRATIONS"