

WINTER JW

MENU

OPENING

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

LABEL ROUGE SALMON

MISO BRINED

[bouchot mussels : Bouillabaisse sauce]

OR

VENISON BEST END

& FOIE GRAS "ROSSINI"

[black fermented walnuts : celeriac : sea buckthorn]

LANGOUSTINE "MASALA TANDOORI"

[citrus fruit salad : leek]

SCALLOPS "BLUE COCONUT"

[sepia ravioli : sugar pea : caviar d'aquitaine]

OR

COD & GILLARDEAU OYSTER

[elderflower caviar : chicory : pearl barley]

WAGYU BEEF SHABU SHABU

[grilled mayonnaise : soy bean sprouts : beef broth]

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]

FROZEN GINGERBREAD TRUFFLE

& PINEAPPLE

[pumpkin salad : pine needle foam : tarragon & ginger beer sauce]

SWEETS

V **ENDÔME CELEBRATIONS“**