

GOURMET LUNCH

JOACHIM WISSLER

AT

RESTAURANT VENDÔME



BENSBERG 2019

including a glass of champagne
water and coffee

this menu is served by the table only

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]

MENU

CARPACCIO OF SCALLOPS
[char caviar : apple & curry vinaigrette : calamaretti]

COD & GILLARDEAU OYSTER
[elderflower caviar : chicory : pearl barley]

SADDLE OF HARE
& JAGERTEE
[Brussels sprouts : rowan berry : sauce Rouennaise]

PEAR PICKLED IN
CHAMPAGNE WITH ALMOND
SOUFFLÉ
[milk chocolate gateau]

SWEETS

„ *V* ENDÔME CELEBRATIONS “