

# „STATUS QUO“

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## OPENING

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

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

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

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

*Restaurant*  
*W*  
*Vendôme*  
*Joachim Wiestler*

## SWEETS

„*W* ENDÔME CELEBRATIONS“

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]

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]

INCLUDING WINE AND COFFEE