

# EARLY SUMMER JW

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## MENU

### PICNIC

[salmon sandwich : tomato macaron & wagyu beef : fresh green bean & shrimps  
Wiener Schnitzel & “Felchen” : suckling pig belly “crispy”]

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### SMOKED LECH VALLEY TROUT & WHEATGRASS VINAIGRETTE

[baby radish : char caviar]

OR

### FOIE GRAS & KING CRAB

[crispy seaweed : yams root : shiitake vinaigrette]

### OCTOPUS & WATERMELON

[asparagus pickled in verbena : peanut : octopus bouillon]

### BLUE LOBSTER & CHAMOMILE

[pickled pine apple : coconut : green peppers]

### FARM EGG „*V* ABERGÉ“

[Frankfurt green sauce : cucumber caviar : spelt]

### “DUET” OF

### GILLARDEAU OYSTER & CALAMARETTI

[caviar d’Aquitaine : pesto : saffron foam]

OR

### JOHN DORY & GREEN TOMATO

[artichoke : calf’s head : Bouillabaisse sauce]

**WAGYU BEEF TEA & TAPIOCA CROUTON**

[grilled bone marrow]

**VENISON BEST END & CHERRY COMPOTE**

[venison liver blanquette : sweet olive tapenade : fermented sunflower root]

**OR**

**SADDLE & BARBECUED NECK OF LIMOUSIN LAMB**

[lemon jam : yellow beans : orange & ricotta gnocchi]

**“MAITRE ANTONY”**

**CHEESE DEGUSTATION**

[from the Sundgau cheese cellar in Alsace]

**HIBISCUS SORBET**

[oat milk & chocolate : raspberry meringue]

**GUANAJA CHOCOLATE DESTILLATE**

[chocolate sorbet : lemon curd : lychee espuma]

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**SWEETS**

[confectionary selection – “Bienenstich” : Black Forest gateau : marshmallow : cheesecake  
chocolate marshmallow : strawberry macaron : raspberry tarte]

**10 COURSE MENU 280 Euro : WINE 155 Euro**