

EARLY SUMMER JW

MENU

PICNIC

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

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]

“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]

HIBISCUS SORBET

[oat milk & chocolate : raspberry meringue]

GUANAJA CHOCOLATE DESTILLATE

[chocolate sorbet : lemon curd : lychee espuma]

SWEETS

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

8 COURSE MENU 245 Euro : WINE 140 Euro