

WINTER JW

MENU

PICNIC

[tuna sandwich : tomato macaron & wagyu beef : fresh green bean & shrimps
Wiener Schnitzel : suckling pig belly "crispy"]

LABEL ROUGE SALMON

MISO BRINED

[bouchot mussels : Bouillabaisse sauce]

OR

VENISON BEST END

& FOIE GRAS "ROSSINI"

[black fermented walnuts : celeriac : sea buckthorn]

OCTOPUS & MAJORCAN SOBRASADA

[miso bouillon : chicory : green apple]

BLUE LOBSTER & CALF'S HEAD

[verjus : german lentils : pickled radish]

FARM EGG & WHITE TRUFFLE

[parsley : brown butter]

SCALLOPS "BLUE COCONUT"

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

OR

RED MULLET & SEA URCHIN

[aubergine : tomato vinaigrette : romesco : hazelnut pesto]

WAGYU BEEF SHABU SHABU
[grilled mayonnaise : soy bean sprouts : beef broth]

**CHALLANS DUCK
& BLUEBERRY COMPOTE**
[confit black salsify : ginger sauce : potato mousseline]
OR
SADDLE OF HARE & "JAGERTEE"
[Brussels sprouts : rowan berry : pickled hibiscus flower]

BUCKWHEAT DOUGHNUT
[Fourme d'Ambert & Williams Christ pear]

**FROZEN GINGERBREAD TRUFFLE
& PINEAPPLE**
[pumpkin salad : pine needle foam : tarragon & ginger beer sauce]

PLUM COMPOTE & APPLE
[frozen calvados & rose hip dumpling : buttermilk & plum ice cream]

SWEETS

BENSBERGER CHRISTMAS MARKET
[Linzer-Magnum : Vanille Kipferl : Baumkuchen with rum
baked apple : gingerbread macaron]

10 COURSE MENU 280 Euro : WINE 155 Euro