MENU DK 2026

OPENING

BALFEGO TUNA
& TRUFFLED BREAD

TOMATOBAGUETTE
& JABUGO BELLOTA BACON

FILET OF LAMB
TERRAGON & IMPERIAL CAVIAR

CRISPY WAFFLE BLOSSOM
SEA URCHIN FLAN & RADISH

Restaurant Vendôme
Dennis Kuckuck

7 COURSE DEGUSTATION	300 EUR
5 COURSE DEGUSTATION	255 EUR

without veal brain and vacherin

5 COURSE/7 COURSE IN EUR	
NON ALCOHOLIC	90/120
WINEPAIRING	135/175
PREMIUM WINEPAIRING	250/290

DESSERT & PETITS FOURS

BY LARISSA METZ

PASTRY CHEF OF THE YEAR

2025 „DER FEINSCHMECKER“

2024/2025 „FAZ LIEBLINGE DES JAHRES“

LECHTAL SALMON
–TROUT–WARM SMOKED–
Leche de Tigre vinaigrette: char caviar
horseradish coconut panna cotta

SPECIAL RECOMMENDATION AS EXTRACOURSE 58€
IMPERIAL CAVIAR & MADELEINE
razor clam carpaccio : buttermilk

ROYAL LANGOUSTINE
bound crustacean minestrone
grilled French Kys oyster & fennel

WINTER COD & SAUCE VIN JAUNE
brandade: lettuce: Finest Harvest salmon caviar
spruce shoots

VEAL BRAIN "VIENNESE STYLE"
truffled celery puree: curly parsley
cranberries : veal shoulder bouillon & capers

CORN BRIOCHE BUN & SALTED BUTTER

ROAST SADDLE OF HARE
– MÜNSTERLAND REGION –
Brussels sprouts : eel fat & sea buckthorn
trumpet mushrooms : Sauce Rouennaise
OR
UPGRADE RECOMMENDATION 58€ PER PERSON
HOKKAIDO WAGYU BEEF
grilled leek & bone marrow
shabu–shabu bouillon
portobello mushrooms

VACHERIN MONT D‘OR
white Piedmont truffles
pretzel puff pastry & walnut

BLACK VANILLA SHOYU
& WHITE COFFEE–GRANITÉ
Lemon foam : rum–caramel