DK 2026
VEGETARIAN MENU

OPENING

TOMATOBAGUETTE

SHISO-TEMPURA,
& AVOCADO

CRISPY WAFFLE FLOWER
ARTICHOKE PANNA COTTA
& CAULIFLOWER COUSCOUS

WASABI-CROUTON
& AMALFI-LEMON

Restaurant Vendôme Dennis Kuckuck

7 COURSE DEGUSTATION	285 EUR
5 COURSE DEGUSTATION :	250 EUR

without parmesan 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“

-BEET TATAR-
Beet root : cucumber : mustard seed

TRUFFLED PARMESAN CUSHION
soybeans : poverade : grilled leek
smoked Jerusalem artichoke vinaigrette

RADICCHIO - CELERIAC RAVIOLO
Champagne-Mimolette-sauce

GRILLED
MISO EGGPLANT FILLET
citrus & kimchi carrot
leek straw : sesame

CORN BRIOCHE BUN & SALTED BUTTER

WHITE PIEDMONT TRUFFLES
& FARMERS EGG IN NOODLE SHEET
trumpet mushrooms : spinach sauce
brown butter

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

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