opening

zucchini spaghetti
& tomato

green shiso tempura
& macadamia nut

beet root macaron

artichoke cupcake

7 course menu 285€
5 course menu 250€
without chanterelles and
fourme d´ambert

Restaurant
Vendôme
Dennis Kuckuck

& Team
Larissa Metz,
Dennis Ruhl,
Rémon Berger,
Victor Gonzaga Freire,
Till Jerichow,
Felix Meinl,
Simon-Joel Schulz,
Jessica Husung,
Anna-Lena Klare,
Kastriot Markaj

sweet finale

vegetarian menu
DK 2026

PINE NUT TOFU
grilled green asparagus | egg yolk cream
asparagus-truffle-vinaigrette

❁❁

TURNIP-SALAT &
SMOKED BEURRE BLANC
turnip greens | gremolata
spruce shoot oil

❁❁

RADICCHIO-CELERIAC RAVIOLO
mimolette-champagne-sauce

❁❁

CHANTERELLES IN PASTA SHEETS
artichoke & snoe peas

❁❁

corn brioche & salted butter

ZUCCHINI TART
& WHITE TRUFFEL
porcini mushroom beurre blanc
& „field caviar“

❁❁

FOURME D'AMBERT
william christ pear
fruity sparkling wine infusion

❁❁

ananasrenette on a stick

CHOCOLATE GRAPE NUT
pinot noir chutney | gianduja mousse
piedmontese hazelnut ice cream | port wine jus