opening

mackerel cupcake
trout caviar & nori seaweed

veal head & rosehip

beetroot macaron
Imperial caviar & beef tartare

crayfish & celery
tomato-tandori cracker

7 course menu 300€
5 course menu 255€
without sweetbreads 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

Menu DK 2026

HAND DIPPED SCALLOP
„SUN KING“
pumpkin and herb ragout

❁❁

SPECIAL RECOMMENDATION AS EXTRACOURSE FOR 64€ PER PERSON
IMPERIAL CAVIAR
madeleine | razor clam carpaccio
& buttermilk

❁❁

GRILLED CARABINERO
artichoke tart | porcini mushroom sabayon
salted lemon

❁❁

CONFIT POLLACK
-IKEJIME-
horseradish beurre blanc
beech nuts – pistou | wild sprouts

❁❁

BAKED VEAL SWEETBREADS
salted plum | veal shoulder jus
cauliflower mushroom | celery cream

❁❁

corn brioche & salted butter

VENSION IN PEPPER CRUST
blackberry rouennaise | black chanterelles
jerusalem artichoke & grilled venison nut
OR
UPGRADE RECOMMENDATION FOR 64€ PER PERSON
HOKKAIDO STRIPLOIN
eggplant pickled in tomatoes
wagyu shoulder slice
oxtail bone marrow hollandaise
beef rolls & brew

❁❁

FOURME D'AMBERT
william christ pear
fruity sparkling wine infusion

❁❁

anansrenette on a stick

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