

DK 2026  
VEGETARIAN MENU

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OPENING

ZUCCHINI SPAGHETTI  
& TOMATO

VIOLET SHISO TEMPURA  
& MACADAMIA NUT

BAKED WASABI CROUTON  
AMALFI LEMON  
& YELLOW BEETS

ARTICHOKE CUPCAKE

*Restaurant*  
*Vendôme*  
*Dennis Kuckuck*

7 COURSE DEGUSTATION 285 EUR  
5 COURSE DEGUSTATION : 250 EUR  
without farmers egg and petite juliette

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“

PINE NUT TOFU

grilled green asparagus & egg yolk cream  
asparagus and truffle vinaigrette



RADICCHIO – CELERIAC RAVIOLO

champagne-Mimolette-sauce



GRILLED

MISO EGGPLANT FILLET

citrus & kimchi carrot  
leek straw : sesame




STUFFED MOREL MUSHROOMS

& BEURRE NOISETTE

spinach : morel cloud  
Walbecker asparagus



 CORN BRIOCHE BUN & SALTED BUTTER

BUTTERNUT PUMPKIN

& WHITE MUSHROOMS

pickled pumpkin cannelloni & miso hollandaise  
pumpkin seed panna cotta



PETITE JULIETTE

Olive honey & raspberry  
Rosemary and tarragon breadsticks



REFRESHING GIN BASIL SMASH

SPAGHETTI ICE CREAM

– LARISSA METZ –

70-month aged parmesan: strawberry infusion  
wild strawberry tartlet & oregano foam