

# WALLSÉ MENU

WINTER 2024



3 BARNSTABLE OYSTERS, YELLOWFIN TUNA, CAVIAR\* – 27  
RAINBOW BEETS, WALNUTS, BLACKBERRIES, GOAT CHEESE, CASSIS SORBET – 24  
BIBB LETTUCE, ENDIVE, RADISHES, PUMPKIN SEEDS, LEMON DRESSING – 19  
BEEF TARTARE, SOFT EGG, CAVIAR, HORSERADISH, RYE CRISP\* – 28  
FOIE GRAS TERRINE, PEAR GELÉE, PEAR SORBET, ENDIVE, BRIOCHE – 29  
SMOKED SALMON, POTATO RÖSTI, SOUR CREAM, DILL, CAVIAR – 27



CAULIFLOWER SOUP, MUSHROOMS, ALMONDS – 18  
CREAMY LOBSTER SOUP, CRAB CAKE – 18



ARCTIC CHAR, BRAISED ARTICHOKE, FENNEL, PURPLE OLIVE SAUCE – 44  
CAPE COD SCALLOPS, BLACK LENTILS, POTATO PURÉE, MUSHROOM JUS – 46  
LONG ISLAND DUCK BREAST, RED CABBAGE, SQUASH, ZWEIFELT SAUCE – 44  
WIENER SCHNITZEL, POTATO AND CUCUMBER SALAD, LINGONBERRIES – 45  
VENISON STEW, SOUR CREAM, SEMOLINA DUMPLING, BRUSSELS SPROUTS – 45  
VENISON LOIN, CELERY ROOT PURÉE, CARROTS, SHITAKE MUSHROOMS – 46  
ORGANIC CHICKEN, GREEN BEANS, MUSHROOMS, WATERCRESS, POTATO PURÉE – 39



## SIDES – 12

POTATO PURÉE	RIESLING SAUERKRAUT
BRAISED RED CABBAGE	CREAMED SPINACH
BRUSSELS SPROUTS	HERB SPÄTZLE
CUCUMBER & POTATO SALAD	

SPICED RYE BREAD OR BAVARIAN PRETZEL, BUTTER – 6

\* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.