

ATELIER

Anton Gschwendtner

A T E L I E R S E V E N

Salmon Trout
Bouchot Mussels „Maison Morisseau“, Carrot,
Kimchi Emulsion & Umami Vinaigrette

Scottish Scallop
Creamed Savoy Cabbage, Noodles, black Walnut, Chive & Parmesan

Pikeperch with crispy Scales
Pointed Cabbage, Onion from the Cévennes, Kinome & Galangal-Coconut Sauce

Glazed Veal Sweetbreads
Lentils, Button Mushrooms, pickled Celeriac & Sherry Sauce

Poltinger Saddle of Venison
Cold-stirred Lingonberries, Brussels Sprouts, Beech Mushrooms,
Vinegar Jus & Cognac-Miso Sauce

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp
or
Crozier Blue
Coppa, Artichoke, Radicchio & Rum Raisins

Pineapple d'Equateur
Baba au Rhum, Tahitian Vanilla & Tonka Bean

Seven Course Menu 290,00
Six Course Menu without Cheese 280,00
Five Course Menu without Scallop & without Cheese 255,00

Extra charges might be added to your bill in case of menu
or side order changes.

All prices in Euro and VAT included