

ATELIER

Anton Gschwendtner

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

Steemed Kohlrabi
Celeriac, Apple, Wasabi & Chive Vinaigrette

Open Lasagnette
Creamed Savoy Cabbage, glazed Chestnuts, Raisins, Chive & Parmesan

Parsley Risotto
Leek, Fennel, Yuzu Sesame & Saffron

Creamy Egg Yolk
Lentils, Button Mushrooms, pickled Celeriac, Sherry Sauce

Braised Eggplant
Peperonata, small Artichoke, Parsley & Bagna Cauda Flavors

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp
or

Belgian Grevenbroecker
Carrot, pickled Rowanberry, Dandelion & Amaranth

Quark Soufflé
Rhubarb, Piemont Hazelnut, Timut Pepper & Kinome

Seven Course Menu 235,00
Six Course Menu without Cheese 215,00
Five Course Menu without Lasagnette & without Cheese 195,00

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

All prices in Euro and VAT included