

ATELIER

Anton Gschwendtner

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

Yellow & Red Beetroot
Mustard Seeds, Pumpernickel, Dill & salty Herbs

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

Parsley Risotto
Herb Vinaigrette, Parsley Root, Beechnuts & Brown Butter

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

Gratinated Polenta
Trevisano Tardivo, Pomegranate, Pine Nuts & Aceto Balsamico di Modena

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp

or

Fontina Fonduta
Quark Gnocchi, Pumpkin, Perigord Truffle & Piemont Hazelnut

Pear „Gute Luise“
Parsnip, Liquorice, Quinoa & Chervil

Seven Course Menu 235,00
Six Course Menu without Cheese 215,00
Five Course Menu without Radish Cake & 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