

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Chickpea
Radish, smoked Mushroom Dashi, Leek Oil from Kyoto & Hazelnut

Japanese Radish Cake
Carrot, Lemongrass, Galgant & Serundeng

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

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

Chanterelle-Wonton
Jerusalem Artichoke, Chanterelle Mushrooms, Madagascar Pepper

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

Burrata di Bufala
Tomato, marinated Courgette, Sole di Sicilia & Pine Nuts

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

Seven Course Menu 230,00
Six Course Menu without Cheese 210,00
Five Course Menu without Radish Cake & without Cheese 190,00

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

All prices in Euro and VAT included