

ATELIER

Anton Gschwendtner

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

Irish Mór Oyster & Wagyu Tatar
Beetroot, Cucumber, Dill & salty Herbs

Norwegian Scallop
Creamed Savoy Cabbage, Noodles, Raisins, Chive & Parmesan

Sea Trout from Nikolai Birnbaum
Büsum Crabs, backed Calf's Head, Parsley Root & Beechnuts

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

Miéral Pigeon grilled on charcoal
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 275,00
Six Course Menu without Cheese 265,00
Five Course Menu without Scallop & without Cheese 245,00

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

All prices in Euro and VAT included