

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Blue Meat Radish

Brillat Savarin, pickled Mustard Seeds, Savora Mustard & Rhubarb Vinaigrette

Green Asparagus grilled over Charcoal

Artichoke, dried Cherry Tomato & white Tomato Butter

Celeriac „en biscuit"

Stuffed Leek, Watercress & Yuzu

Pecorino Fagottini

Australian Winter Truffle, Pointed Cabbage, Chanterelles & Vin Jaune

Courgette Tartelette

Young Peas, Rabiola Tris, Salted Lemon & Sake

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp

or

Chaource

Carrot, pickled Rowan Berry & roasted Poppy Seeds

Mara de Bois Strawberry

Lukewarm Lemon-Gratin & Wheatgrass

Seven Course Menu 235,00

Six Course Menu without Cheese 215,00

Five Course Menu without Asparagus & 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