

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Cured Danube Salmon
Veal Tongue, Savora Mustard, Blue Meat Radish & Rhubarb Vinaigrette

Bavarian Asparagus
Char Caviar, Lettuce & Miso Hollandaise

Pikeperch „Ike Kombu“
Kohlrabi, Watercress, Beechnuts & Crab-Beurre Blanc

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

Souffled Quail Breast „Pastilla“
Pomegranate, Spinach, Savoy Cabbage, roasted Cinnamon Blossom & Mint Oil

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp
or
Crozier Blue
Coppa, Artichoke, Radicchio & Rum Raisins

Quince
Felchlin Maracaibo 49%, Vanilla Noir & Pecans

Seven Course Menu 285,00
Six Course Menu without Cheese 275,00
Five Course Menu without Asparagus & without Cheese 260,00

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

All prices in Euro and VAT included