

ATELIER

Anton Gschwendtner

ATELIER SEVEN

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

King Crab grilled on Charcoal
Artichoke, Bresaola XO Beef, Char Caviar & white Tomato Butter

Pike „en biscuit"
Kaviari Crystal Caviar, Leek & Yuzu

Pecorino Fagottini
Australian Winter Truffle, Pointed Cabbage, Chanterelles & Vin Jaune

Lamb from the Gutshof Polting
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 295,00
Six Course Menu without Cheese 285,00
Five Course Menu without King Crab & without Cheese 250,00

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

All prices in Euro and VAT included