

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Blue Meat Radish

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

Bavarian Asparagus

Braised Lettuce, Hazelnut & Miso Hollandaise

Kohlrabi

Watercress, Beechnuts & Lemon-Beurre Blanc

Creamy Egg Yolk

Lentils, Button Mushrooms, pickled Celeriac & Sherry Sauce

Courgette Tartelette

Young Peas, Rabiola Tris, Salted Lemon & Sake

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp

or

Crozier Blue

Croûtons, Artichoke, Rocket & Rum Raisins

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