

# ATELIER

Anton Gschwendtner

## ATELIER SEVEN

Salmon Trout  
Bouchot Mussels „Maison Morisseau“, Carrot,  
Kimchi Emulsion & Umami Vinaigrette

Bavarian Asparagus  
Char Caviar, Lettuce & Miso Hollandaise

Pikeperch with crispy Scales  
Pointed Cabbage, Onion from the Cévennes, Kinome & Galangal-Coconut Sauce

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

Souffled Quail Breast „Pastilla“  
Pomegranate, Spinach, marinated Red 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 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