

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Cured Char from Epfenhausen
Celeriac, Apple, Wasabi & Umami Vinaigrette

Sautéed Scallop
White & Green Asparagus, Burrata, Sumach, Lettuce & Miso Hollandaise

Japanese Sea Bream
Young Spinach, Irish Mór Oyster, Peas, Bonito Vinegar & Vin Jaune

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

Lamb from „Gutshof Polting“
Peperonata, small Artichoke, Parsley & Bagna Cauda Flavors

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp
or

Belgian Grevenbroecker
Carrot, pickled Rowanberry, Dandelion & Amaranth

Quark Soufflé
Rhubarb, Piemont Hazelnut, Timut Pepper & Kinome

Seven Course Menu 275,00
Six Course Menu without Cheese 265,00
Five Course Menu without Scallop & without Cheese 245,00

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

All prices in Euro and VAT included