

ATELIER

Anton Gschwendtner

ATELIER SEVEN

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

King Crab
Chawanmushi, Maitake, Butternut Squash,
Yuzu Zest, reduced Ramen Broth & Leek Oil from Kyoto

Sturgeon from the Fish Farm Birnbaum
Potato Blini, Parsley Roots, Beurre Blanc, Tarragon & Mustard Seeds

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

Poltinger Saddle of Venison
Cold-stirred Lingonberries, Brussels Sprouts, Beech Mushrooms,
Vinegar Jus & Cognac-Miso Sauce

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp

or

Cashel Blue
Coppa, Artichoke, Radicchio & Rum Raisins

Pineapple d'Equateur
Baba au Rhum, Tahitian Vanilla & Tonka Bean

Seven Course Menu 290,00
Six Course Menu without Cheese 280,00
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