

ATELIER

Anton Gschwendtner

A T E L I E R S E V E N

Carrot – Cannelloni
Bulgur, Kimchi Emulsion & Pumpkin Vinaigrette

Open Lasagnette
Creamed Savoy Cabbage, Noodles, black Walnut, Chive & Parmesan

German „Krautwickerl“
Onion from the Cévennes, crispy Ginger, Kinome & Galangal-Coconut Sauce

Creamy Egg Yolk
Lentils, Button Mushrooms, pickled Celeriac & Sherry Sauce

Spinach Pastilla
Pomegranate, marinated Red Cabbage, Pine Nuts & Mint Oil

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp

or

Crozier Blue
Croûtons, Artichoke, Radicchio & Rum Raisins

Quince
Felchlin Maracaibo 49%, Vanilla Noir & Pecans

Seven Course Menu 235,00
Six Course Menu without Cheese 215,00
Five Course Menu without Lasagnette & 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