

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Vegetable Dôme
Kohlrabi, roasted Beechnuts & Watercress

Mushroom Chawanmushi
Chanterelles, green Asparagus, Yuzu Zest,
Nasturtium Blossom & Leek Oil from Kyoto

Ramsoms – Gnocchi
Young Spinach, Peas, Chardonnay Vinegar & Vin Jaune

Parmesan Agnolotti
Australian Winter Truffle, sautéed Pointed Cabbage, Chervil & Hazelnut

Braised Eggplant
Peperonata, small Artichoke, Parsley & Bagna Cauda Flavors

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

Belgian Grevenbroecker
Carrot, pickled Rowanberry, Dandelion & Amaranth

Raspberry
Salted Pistachio & Elderflower

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