

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Vegetable Dôme
Kohlrabi, roasted Beechnuts & Watercress

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

Quark – Gnocchi
Potato Blini, Celeriac, Beurre Blanc, Tarragon & Mustard Seeds

Parmesan Agnolotti
Pointed Cabbage, sliced Button Mushroom, Hazelnut & Vin Jaune

Braised Eggplant
Peperonata, small Artichoke, Parsley & Madagascar Pepper

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp

or

Brillat Savarin
Beans, Meaux Mustard, Chickpeas & Honey

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

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