

ATELIER

Anton Gschwendtner

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

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

Scottish Scallop
Creamed Savoy Cabbage, Noodles, black Walnut, Chive & Parmesan

Pikeperch with crispy Scales
Pointed Cabbage, Onion from the Cévennes, Kinome & Galangal-Coconut Sauce

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

Souffled Quail Breast „Pastilla“
Pomegranate, Spinach, marinated Red Cabbage, roasted Cinnamon Blossom & Mint Oil

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp
or
Crozier Blue
Coppa, Artichoke, Radicchio & Rum Raisins

Quince
Felchlin Maracaibo 49%, Vanilla Noir & Pecans

Seven Course Menu 285,00
Six Course Menu without Cheese 275,00
Five Course Menu without Scallop & 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