

ATELIER

Anton Gschwendtner

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

Sashimi of Hamachi
Kaviari Kristal Caviar, Kohlrabi, roasted Beechnuts & Watercress

King Crab
Chawanmushi, Chanterelles, green Asparagus,
Yuzu Zest, reduced Ramen Broth & Leek Oil from Kyoto

Japanese Sea Bream
Young Spinach, Irish Mór Oyster, Peas, Bonito Vinegar & Vin Jaune

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

Lamb from „Gutshof Polting“
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 275,00
Six Course Menu without Cheese 265,00
Five Course Menu without King Crab & without Cheese 240,00

Extra charges might be added to your bill in case of menu
or side order changes.

All prices in Euro and VAT included