

ATELIER

Anton Gschwendtner

ATELIER SEVEN

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

King Crab  
Chawanmushi, Maitake, Butternut Squash,  
Yuzu Zest, reduced Ramen Broth & Leek Oil from Kyoto

Sturgeon from the Fish Farm Birnbaum  
Potato Blini, Parsley Roots, Beurre Blanc, Tarragon & Mustard Seeds

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

Poltinger Saddle of Venison  
Cold-stirred Lingonberries, Brussels Sprouts, Beech Mushrooms,  
Vinegar Jus & Cognac-Miso Sauce

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp

or

Cashel Blue  
Coppa, Artichoke, Radicchio & Rum Raisins

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

Seven Course Menu 275,00  
Six Course Menu without Cheese 265,00  
Five Course Menu without King Crab & without Cheese 235,00

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

All prices in Euro and VAT included