

ATELIER

Anton Gschwendtner

ATELIER SEVEN

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

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

Parmesan Agnolotti
Glazed Guinea Fowl Sot-l'y-laisse, Pointed Cabbage, Hazelnut & Vin Jaune

Wagyu Short Rib
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 270,00
Six Course Menu without Cheese 260,00
Five Course Menu without King Crab & without Cheese 230,00

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

All prices in Euro and VAT included