

ATELIER

Anton Gschwendtner

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

Carrot – Cannelloni
Bulgur, Kimchi Emulsion & Pumpkin Vinaigrette

Open Lasagnette
Creamed Savoy Cabbage, Noodles, black Walnut, Chive & Parmesan

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

Creamy Egg Yolk
Lentils, Button Mushrooms, pickled Celeriac & Sherry Sauce

Confit Black Salsify
Cold-stirred Lingonberries, Brussels Sprouts, Beech Mushrooms,
Cognac-Miso Sauce & Poppy Seeds

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp
or

Crozier Blue
Croûtons, Artichoke, Radicchio & Rum Raisins

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 Lasagnette & 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