

Cold Starters

CHAR

Char & Avocado Ceviche Pickled
Lotus Root | Passionfruit
Leche de Tigre 30

ENDIVE v (v)

Endive-Asparagus Salad
Orange | Walnut
Stracciatella Cheese 24

HAMACHI

Hamachi Sashimi
Baby Peppers | Sesame-Kombu-
Vinaigrette | Nori-Chips 29

SHRIMP

Shrimp Cocktail
Marie Rose Espuma
Croutons 24

VEAL

Kimchi-Veal Tartare
Sweet Potato | Romaine Hearts
Miso Mayo 31

To Share

ATELIER 7 TOWER

Variation of Atelier 7 Cold Starters
Oyster | Shrimp | Veal | Hamachi | Char
for 2 people 125

CLASSIC OYSTER

Variation of 6 Oysters
Sauce Mignonette | Ponzu | Lemon
Single | 6 Oysters
7 | 42

ATELIER 7 OYSTER

Variation of 6 Oysters
Aguachile | Creamy Cucumbers
Single | 6 Oysters
8 | 48

Warm Starters

BOUILLABAISSÉ

Atelier 7 Bouillabaisse
Baguette | Sauce Rouille

26

PRAWN

“Garnelenbutterschnitzel”
Pea-Ginger Dashi
Saffron-Chorizo Aioli

36

CANNELLONI

Stuffed Cannelloni
Goat Cheese | Carrot-Miso
Purée | Sage Butter

30

OCTOPUS

Grilled Octopus
Heart of Palm | Green Papaya
Salad | Thai Vinaigrette

32

CRAB

Crab Cake | Citrus Spinach
Old Bay Remoulade

33

LAMB MANTI

Turkish Manti | Braised Lamb
Eggplant | Tomato
Mint Yoghurt

38

Chef's Choice

Our Executive Chef Thomas Seifried invites you to experience a curated three-course menu, featuring a starter, main course and pastry from our Signature Pastry Trolley.

Only available for the whole table.

89

Add Wine Pairing +28

ALLERGEN INFORMATION

✓ Vegetarian
 ✓ Vegan
 ✓ (M) Vegan upon request

Our team is delighted to assist you with any dietary or allergen information. We source our fish, meat, and eggs sustainably, ensuring quality and responsibility.

A cover charge, including house filtered water, of EUR 5 applies.
All prices are in euros and include all applicable taxes.

From the Sea

CALAMARI

Stuffed Calamari | Blood Sausage
Potato Chive Fondue
Braised Fennel

40

TUNA

Seared Tuna
Tomato-Caper Ragout
Bok Choi

46

TURBOT

Turbot Cordon Bleu
Crushed Potatoes
Mâche Greens | Hollandaise

45

CATFISH

Seared Catfish
Austrian Prawn
Tom Kha Gai Ragout

45

From the Land

BEEF

Hanging Tender Steak
Asparagus | Fondant Potato
Chimichurri

46

Beef Tenderloin available
as supplement

+23

CORN CHICKEN

Corn Fed Jerk Chicken
Banana Paella | Cilantro
Jamaican Jerk Sauce

38

From the Garden

RISOTTO

Saffron Risotto
Port Wine Shallot | Figs
Burrata

31

ASPARAGUS

Roasted Asparagus
Ricotta-Gnocchi | Pistachio
Brown Butter Emulsion

33

ARTICHOKE

Stuffed Artichoke | Dates
Tomato | Couscous | Tahini
Purée | Citrus Sauce Vierge

28

To Finish

CRÊPE ATELIER 7 √

Caramel | Citrus Fruits | Verbena
Brown Butter Ice Cream | Orange
Liqueur

21

ICE CREAM & SORBET SELECTION √(√)

Vanilla | Chocolate | Salted Caramel
Pistachio | Mango | Strawberry
Kalamansi

7

MOELLEUX AU CHOCOLAT √

(15 minutes preparation time)
88% Bolivia Chocolate
Mango Sorbet
Bourbon Vanilla Chantilly

18

ARTISANAL CHEESE PLATE √

Cheese Selection

21

Signature Pastry Trolley

PASTRIES √

Daily Selection of Pastries

15

TEA CAKES (Until 6 pm) √

Cake of the Day

9

COFFEE

Espresso | Ristretto | Americano

3.5

Double Espresso | Espresso Macchiato

4.5

Cappuccino | Latte Macchiato | Flat White

5.5

TEA

Assam | Earl Grey | Nana Mint | Rooibos

Jasmine | Berry Kiss | Chamomile

7.5

DIGESTIVES

Amaro Manhattan

16

Beerenauslese Kracher 0.1l

10

Spritz Collection

Apérol Spritz	12
Campari Spritz	12
Yuzu Spritz Royal	28
Verjus Spritz 0.0%	11

Wine Selection

SPARKLING WINE

0.1 l | 1.5 l

Schlumberger Mandarin Oriental Abfüllung "Wiener Blut" 15 | 210

CHAMPAGNE

0.1 l | 0.75 l

Roederer Collection 245 25 | 175

Roederer Vintage Rosé '17 35 | 245

WHITE WINE

0.125 l | 0.75 l

Alzinger Grüner Veltliner Federspiel Dürnstein '25 10 | 60

Domäne Wachau Riesling Federspiel Trenning DAC '25 10 | 60

Wieninger Bisamberg Wiener Gemischter Satz '24 11 | 66

Sattlerhof Sauvignon Blanc Gamlitz '24 11 | 66

Domaine Colombier Chablis '23 15 | 90

ROSÉ WINE

0.125 l | 0.75 l

Whispering Angel '24 15 | 90

RED WINE

0.125 l | 0.75 l

Bründlmayer Pinot Noir '22 15 | 90

Gesellmann Rarität Opus Eximium Bio '15 16 | 96

Tenuta San Guido "Le Difese" '23 19 | 115

Vincent Durueuil-Janthial Bourgogne Rouge '23 27 | 162