

# 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

## BOUILLABAISSE

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

## CHAMPAGNE

0.1 | 0.75 l

Roederer Collection 245	25   175
Roederer Vintage Rosé '17	35   245
Roederer Cristal '15	80   570

## WHITE WINE

1/8 l | 0.75 l

Sauvignon Blanc Gamlitz Sattlerhof '24	11   65
Loibner Grüner Veltliner Federspiel Knoll '24	10   60
Wiener Gemischter Satz Bisamberg Wieneringer '24	10   60
Riesling Dürnstein Federspiel Alzinger '25	12   72
Chablis Domaine Colombier '23	15   90

## ROSÉ WINE

1/8 l | 0.75 l

Whispering Angel '24	12   72
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## RED WINE

1/8 l | 0.75 l

Blafränkisch Alte Reben Weninger '14	17   100
Joiser Reben Altenburger '24	10   60
Bründlmayer Pinot Noir '22	12   72
Barbaraessco La Ca Nova '22	17   102
Bourgogne Rouge Vincent Durueuil-Janthial '21	22   135