Cold Starters

TUNA CARPACCIO
Yellowfin Tuna Carpaccio
Mushrooms | Black Garlic
Dashi Vinaigrette 27

SHRIMP CEVICHE
Pink Shrimp | Avocado
Jalapeño-Coconut
Leche de Tigre 25

BEEF TARTAR
Beef Tartar | Wasabi Aioli
Crispy Glass Noodles 31

SALMON SASHIMI
Lightly Cured Salmon Sashimi
Horseradish | Creme Fraiche
Frisée | Sourdough Croutons 29

MÂCHE SALAD ٧
Mâche Greens | Beetroot | Figs
Caramelized Goat Cheese
Truffle-Vinaigrette 21

Fine Selection

ATELIER 7 TOWER
Variation of Atelier 7 Cold Starters
Oyster | Shrimp | Beef | Salmon | Tuna
for 2 people
125

CLASSIC OYSTER
Variation of 6 Oysters
Sauce Mignonette | Ponzu | Lemon
Single | 6 Oysters
8 | 44

IMPERIAL CAVIAR
Imperial Caviar Selection | Blinis
Traditional Condiments
30g
125

Warm Starters

SCALLOP
Seared Scallops
Parsnip Puree | Beurre Rouge 35

CALAMARI "CAESAR"
Crispy Calamari
Grilled Romaine Salad
Caesar Hollandaise 27

BOUILLABAISSE
Atelier 7 Bouillabaisse
Baguette | Sauce Rouille 28

FOIE GRAS
Seared Foie Gras
Almond Brioche | Raspberry
Balsamic-Vinaigrette 41

CRAB
Crab Cake | Citrus Spinach
Old Bay-Sauce Remoulade 34

SEAFOOD RIGATONI
Creamy Saffron Rigatoni
Shrimp | Mussels | Scallop
Cherry Tomato 31

RISOTTO V
Truffle-Sweetcorn Risotto
Boule de Belp 27

Atelier 7 Rossini

Pan Seared Beef Tenderloin | Foie Gras | Brioche | Spinach | Sauce Perigourdine

76

SIDES

Regular Fries or Truffle Fries	8 | 12
Mashed Potatoes	8
Small Salad	8
Mixed Vegetables	8

From the Sea

SEA BASS
Crispy Sea Bass
Braised Fennel | Orange
Saffron 46

PIKE PERCH
Seared Pike Perch
Red Wine-Beluga Lentils
Polenta | Lovage Jus 39

MONKFISH
Seared Monkfish
Cauliflower | Creamy Barley
Soy Butter 46

CHAR
Seared Char
Crushed Butternut & Potato
Pumpkin Seed Yoghurt 33

From the Land

LAMB
Pan Seared Lamb Chops
Merguez Risotto
Pickled Melanzani
Black Garlic Jus 44

SHORT RIB
Braised Beef Short Rib
Celeriac Puree
Mushrooms
Thyme-Balsamic Jus 39

From the Garden

SUNCHOKE V
Whole Roasted Sunchokes
Sunchoke Puree | Mushrooms
Chimichurri 29

TOMATO TARTE V
Heirloom Tomato Confit
Puff Pastry | Burratina
Pine Nut Honey 28

ALLERGEN INFORMATION

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

Sweets & Digestives

KAISERSCHMARRN SOUFFLEE ١
FOR TWO
Kaiserschmarrn Soufflee
Rum Raisin Ice Cream
Roasted Plum Compote
30 min. preparation time 34

CHOUX ١
Chocolate & Coffee Choux
Dark Chocolate Ganache
Specialty Coffee from Guatemala
Puffed Buckwheat 16

ICE CREAM & SORBET ١ (٧)
Vanilla | Chocolate
Salted Caramel | Pistachio
Mango | Strawberry
Kalamansi 7

ARTISANAL CHEESE PLATE ١
Cheese Selection 21

Signature Pastry Trolley

PASTRIES ١
Daily Selection of Pastries 15

COFFEE

Espresso | Ristretto | Americano 4.5

Double Espresso | Espresso Macchiato 5.5

Cappuccino | Latte Macchiato | Flat White 6.5

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 246	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 '24	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