
Atelier 33

FRANSK INSPIRERET RESTAURANT

DINNER MENU

STARTER

OYSTERS NATUREL per piece 28,-
lemon - tabasco

OYSTERS 3 KINDS 118,-
bloody mary - fried - rockefeller

TERRINE OF GREY MULLET 118,-
olive oil ice-cream – crème fraiche – wild onion
add-on caviar 15gr 200,-

AGNOLOTTI 138,-
mussels – broad beans – ramson

CONFIT OF SWEETBREAD 128,-
rhubarb – buttermilk – madakasgarpepper

OEUF EN MEURETTE 128,-
redwine – bacon – pearl onions

MAIN COURSE

COD 248,-
spinach – trout roe – kale from Peters Gartneri

STUFFED LEEK 218,-
morrels – black currant – beef

FRENCH GUINEA FOWL 218,-
vin jaune sauce – celeriac – terrine

RIBEYE 348,-
redwine sauce – bearnise – fries

DESSERT

OMELETTE EN SURPRISE 98,-
apples - calvados - vanilla

CRÈME BRÛLÉE 88,-
bora bora vanilla

ATELIER 33 ICE CREAM 78,-
ice-cream – ice-cream – ice-cream

BRIE DE MEAUX 98,-
brioche – honey – plum

ATELIER 33 4 COURSE SEASON MENU 400,-
ATELIER 33 4 GL. WINE MENU 400,-
