
Atelier 33

FRANSK INSPIRERET RESTAURANT

DINNER MENU

STARTER

OYSTERS NATUREL per piece 28,-
lemon - tabasco

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

FRENCH ONIONSOUP 118,-
taragon - gruyère - crouton

RAVIOLI 148,-
lobster - egg yolk - consommé

GREY MULLET 138,-
carrot - sauce nage - saffron

CORN FROM PETERS GARTNERI 148,-
black lobster - unripe mirabelle - chives

MAIN COURSE

LEMON SOLE 228,-
broccolini - walnuts - havdags

FRENCH DUCK 238,-
beetroot - samosa - red currant

BONNE FEMME 288,-
turbot - pommes duchesse - truffle

PHITIVIER 348,-
beef tenderloin - mushrooms - truffle sauce

DESSERT

SOUFFLÉ 98,-
praliné - ice-cream - hazelnut

CRÈME BRÛLÉE 88,-
bora bora vanilla

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

BRIE DE MONT 98,-
brioche - honey - plum

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