

# Atelier 33

FRANSK INSPIRERET RESTAURANT

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## STARTER

**OYSTERS NATUREL per piece 40,-**  
lemon - tabasco

**OYSTERS 3 KINDS 138,-**  
bloody mary - fried - rockefeller

**FRIED SCALLOP 148,-**  
browned butter – hazelnuts - cauliflower

**RAVIOLI 148,-**  
veal – tomato - jus

**VEAL SWEETBREAD 138,-**  
celeriac – buttermilk – ramson

**FOIE GRAS AU TORCHON 188,-**  
chutney – crouton – salad

## MAIN COURSE

**POLLACK 278,-**  
mussel – leek - chorizo

**GUINEA FOWL 268,-**  
green asparagus – tarragon - drumstick

**DRY-AGED PORK 248,-**  
onion – agnolotti – sauce gastrique

**WELLINGTON 378,-**  
mushrooms – spinach – red wine sauce

**RIBEYE 398,-**  
bearnaise - red wine sauce – fries

## DESSERT

**CITRUS TART 128,-**  
citrus fruit – meringue – ice cream

**CRÈME BRÛLÉE 128,-**  
bora bora vanilla

**ATELIER 33 ICE CREAM 98,-**  
ice cream – ice cream – ice cream

**BRIE DE MEAUX 118,-**  
brioche – honey – black currant

**CHEESE 4 KINDS 168,-**  
selection of french cheese from Peter Paris

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**ATELIER 33 4 COURSE SEASON MENU 475,-**  
**ATELIER 33 4 GL. WINE MENU 475,-**