

Atelier 33

FRANSK INSPIRERET RESTAURANT

STARTER

OYSTERS NATUREL per piece 40,-
lemon - tabasco

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

BOUILLABAISSE IN PASTRY 178,-
lobster – scallop - zander

RAVIOLI 148,-
lamb – sage - parmesan

SALTED VEAL APSIC 138,-
tongue – horseradish – parsley

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

MAIN COURSE

COD 278,-
mussel – leek - chorizo

Quail 268,-
red wine – bacon - mushrooms

DRY-AGED PORK 238,-
Pearl barley – broth – carrot

LAMB SHANK 248,-
lima beans – artichokes – sundried tomatoes

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

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