
Atelier 33

FRANSK INSPIRERET RESTAURANT

DINNER MENU

STARTER

OYSTERS NATUREL per piece 30,-
lemon - tabasco

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

NEW DANISH POTATOES 128,-
lovage – mackerel – crème fraiche
add-on 15 gr. of caviar 200,-

GAZPACHO 128,-
pickled tomatoes – cucumber – spanish oliveoil

CANNELLONI 148,-
duck – horseradish – artichoke

CONFIT OF SWEETBREAD 148,-
lard d' alsace - peas – chicken jus

MAIN COURSE

STUFFED SEABASS 238,-
ratatouille – jus d' basquaise - gnocchi

COCKEREL 228,-
waldorff – new danish potatoes – sauce from grilled lettuce

NECK OF PORK 238,-
carrot – marco polo sauce – onions

ENTRECÔTE 348,-
redwine sauce – bearnise – fries

DESSERT

LEMON PIE 98,-
meringue – ice-cream

CRÈME BRÛLÉE 98,-
bora bora vanilla

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

BRIE DE MEAUX 98,-
brioche – honey – black currant

ATELIER 33 4 COURSE SEASON MENU 450,-
ATELIER 33 4 GL. WINE MENU 400,-
