
Atelier 33

FRANSK INSPIRERET RESTAURANT

DINNER MENU

STARTER

OYSTERS NATUREL per piece 30,-
lemon - tabasco

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

WHITE ASPARAGUS 158,-
lumpfish roe – sauce mousseline - crouton

TORTELLINI 138,-
green asparagus – raw egg yolk – ricotta

CONFIT OF SWEETBREAD 128,-
asparagus – peas – chicken jus

TERRINE 148,-
Porc cheeks – pickles – homemade mustard

MAIN COURSE

CATFISH 238,-
mussels – asparagus – mint

COCKEREL 228,-
croquette – morrel – vin jaune sauce

PORC BELLY 238,-
carrot – marco polo sauce – onions

ENTRECÔTE 348,-
redwine sauce – bearnise – fries

DESSERT

LEMON PIE 98,-
meringue – ice

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,-
