

A T L A S L U N C H

your selection of:

2 courses 38

3 courses 48

supplement your lunch with a wine pairing

2 glasses (80ml) 24

3 glasses (80ml) 30



STARTERS

tomato season, buffalo mozzarella, horseradish, butterhead lettuce 20

passata of white onion, chicken supreme, tarragon 18

cured salmon carpaccio, haricot verts, grape seed mustard 22

MAINS

fork tender beef cheek, stuffed friggiteli peppers, potato espuma 27

creamy bouillabaisse, black cod chunks, brioche bread 27

homemade orecciette pasta, summer vegetables, feta cheese 26

DESSERTS

pear snow, brandy sabayon, stretchable chocolate, pistachio sponge 18

frozen milk chocolate water, milk ice cream, palmer's brownie, tarragon 18

crêpes mille-feuille, strawberries two ways, milk crisp 18

COMFORTS

kale salad, crab meat, lemon mayonnaise, avocado 26

maine lobster roll, artisanal brioche bun, marie rose dressing 28 (set +4)

the club sandwiches, crispy bacon, chicken and all the trimmings 22