

# ATLAS LUNCH

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

**peasant's lentils broth, potatoes, quail eggs** 18

*rolet chardonnay 2011 - jura, france*

**battered cod filets, mushy peas, tartare sauce, mustard frills salad** 22

*laneau-papin muscadet 2015 - loire, france*

**blow-torched wagyu beef tartare, fermented portobello, light truffle custard** 26

*markowitsch zweigelt 2012 - carnuntum, austria*

## MAINS

**mangalica pork belly, roasted sweet potatoes, apple chutney** 28

*cruse tannat 2015 - mendocino, usa*

**confit rainbow trout, potato cake, fennel salad, blood orange** 29

*domaine aux moines, chenin blanc 1999 - loire, france*

**homemade farfalle pasta, cream of walnuts, gorgonzola, braised onions** 26

*biondi santi sangiovese 2012 - tuscan, italy*

## DESSERTS

**light tarte aux pommes, cinnamon ice cream** 14

*françois pinon chenin 2003 - loire, france*

**caramelized dark brown sugar catalana cream, bitter chocolate tuille** 14

*graham's 10 year tawny - douro, portugal*

**ATLAS signature madeleines, jam and chantilly cream** 14

choose your own dessert from the a la carte selection ! (supplement +3 )

## COMFORTS

kale salad, crab meat, lemon mayonnaise, avocado 26

maine lobster roll, artisanal brioche bun, marie rose dressing 30 (set +4)

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

\*Lunch menu may vary slightly from day to day based on fresh, seasonal produce

prices are subject to 10% service charge and prevailing government taxes