

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

- aged red rice salad, homemade ricotta, red cabbage mousse, beets** 20
dutraive fleurie gamay 2014 – beaujolais, france
- potatoes and leek vichyssoise soup, pear paper, crispy parma ham** 18
rene rostaing grenache blanc 2009 – languedoc, france
- breaded wakasagi freshwater fishes, red onions marmalade, fresh herbs** 22
tement klassik muskateller 2014 – südsteiermark, austria

MAINS

- beef bourguignon, pumpkin medley, potatoes nest** 27
dupasquier mondeuse 2013 – savoie, france
- pan seared hake, ginger spicy broth, butter carrot, crunchy rice pita** 28
valcombe chasselas 2015 – valais, switzerland
- homemade gnocchetti sardi pasta, ratatouille provençal, eggplant chips** 25
biondi santi sangiovese 2012 – tuscany, italy

DESSERTS

- foamy cappuccino, espresso cream, almond brownie** 14
graham's 10 year tawny – douro, portugal
- lava cheese cake, amalfi lemon, yogurt sherbet** 14
lange-reglat sauternes semillon 2008 – bordeaux, france
- ATLAS signature madeleines, jam and chantilly cream** 14
- choose your own dessert from the a la carte selection ! (set +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