

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

quenelle de brochet 'pike fish' with lobster custard gratin 22

y. cuilleron viognier 2015 rhone valley, france

cervelles de canut, homemade fromage blanc, toasted brioche 22

a et p de villaine bouzeron aligote 2013 burgundy, france

honeycomb veal tripe, pork andouillette, double boiled white onions stew 20

j. c. lapalu brouilly gamay 2016 beaujolais, france

MAINS

braised pork cheek in dark beer, honey carrots, potato lyonnaise 30

a. voge st joseph syrah 2011 rhone valley, france

red mullet with ratte potatoes scales 'a la bocuse' 28

faiveley mercurey chardonnay 2012 burgundy, france

homemade 'nouilles' pasta, poached white fish, tomato, mushroom 26

heimbourger pinot noir 2014 burgundy, france

DESSERTS

'bugnes' fried crispy biscuit, chestnut ganache mont blanc style 14

y cuilleron condrieu ayguets 2006 rhone valley, france (supp +10)

hazelnut 'tarte aux pralines' with hazelnut gelato 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

*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