

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

bretzel, foie gras, beer 24

domaine weinbach gewurtztraminer 2016 – sclossberg, alsace

tarte flambée, hercule cheese, broccoli 20

domaine weinbach pinot blanc 2016 – sclossberg, alsace

crayfish soup, cognac, crème fraîche 22

“gentil” hugel & fils 2015 – riquewihr, alsace

MAINS

choucroute, sauerkraut, pork charcuterie, potatoes gratin 30

frey sohler pinot noir 2011 – scherwiller, alsace

alsatian riesling stew, river pike perch, yellow squash 28

marcel deiss riesling 2015 – bergheim, alsace

spätzle egg noodle, buttermilk, spinach 24

hugel & fils pinot noir 2013 – riquewihr, alsace

DESSERTS

griottines cherry and bitter chocolate soufflé 14

domaine schlumberger pinot gris vendange tardives 2012 – guebwiller, alsace

pear tart, ice cream, snow 14

domaine schlumberger pinot gris vendange tardives 2012 – guebwiller, alsace

ATLAS signature madeleines, jam, chantilly cream 14

chateau lange-reglat 2010 – sauternes, france

pick your own dessert from the ala 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