

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

crispy lamb, watercress, raspberry beetroot, mint salsa 22

heyman lowenstein schieferterrassen riesling 2009 – mosel, germany

valkosipuli finnish garlic soup, oatmeal beer crackers 20

wagner stempel siefersheim kabinett riesling 2014 – rheinhessen, germany

smørrebrød rye bread, pickled herring, baby prawns, salmon mayo 26

juliuspital wurzburger riesling trocken riesling 2014 – franken, germany

MAINS

pan seared venison fillet, buttermilk mousse, brussels sprout and savoy cabbage 30

hand in hand by meyer nakel & klumpp spätburgunder 2014 – ahr & baden, germany

hickory smoked salmon filet confit, fermented fennel, cottage cheese, chervil root 28

dr heger, merdinger buhl spätburgunder 2013 – baden, germany

barley beetroot "risotto", charred onions, berries vinegar, shoots 24

bernhard huber pinot noir 2014 – baden, germany

DESSERTS

nordic pancakes, honey-thyme ice cream, lingonberries, fennel 14

zilliken rausch auslese riesling 2016 – mosel, germany

sunchoke ice cream, caramelised oat, bitter chocolate, apple foam 14

zilliken rausch auslese riesling 2016 – mosel, germany

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