

# 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

sautéed halloumi cheese, crunchy bread, oregano, olives, tomato 24

crayfish soup, cognac and creme fraiche 22

“frittata di pasta”, spaghetti and eggs, broccoli rabe, sausage 22

*wine pairing — 2015 kumeu river ‘village’ chardonnay, kumeu, new zealand*

## MAINS

joue de pork, braised pork cheek in dark beer, honey carrots, potato lyonnaise 28

charred octopus tentacle, feta goat cheese and figs sauce, spinach, chips 29

ricotta and spinach agnolotti pasta, shaved mushrooms, truffle, whipped butter 26

*wine pairing — 2015 j heinrich ‘alpha’ blaufrankish, burgenland, austria*

## DESSERTS

homemade cannoli, sweetened ricotta and candied fruits 14

hazelnut ‘tarte aux pralines’ with hazelnut gelato 14

ATLAS signature madeleines, jam, chantilly cream 14

pick your own dessert from the ala carte selection (supplement +3)

*wine pairing — 2003 francois pinon vouvray moelleux chenin blanc, loire, france*

## 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