

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

upgrade to champagne

henri dubois brut nv +5 per course



STARTERS

olive, caramelized onions, smoked anchovy, pissaladière 15

pâté, baguette, bread & butter pickles 15

steak tartare, bone marrow butter, brioche 15

wine pairing — quenard le grand rebossan roussanne 2014, savoie, france

MAINS

roast duck, whole orange purée, chard 28

poached chicken breast, kale, barley, carrots, aioli, broth 28

roast mushrooms, muslin potatoes, lardons, onion, jus 28

(available vegetarian)

wine pairing — domaine rolet arbois trousseau 2012, jura, france

DESSERTS

chocolate ice cream, profiterole, salted caramel, brown butter snow 14

cream mille-feuille, strawberries 14

ATLAS warm madeleines, homemade jam, unsweetened cream 14

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

wine pairing — graziano 'pra' garganega passito 2015, veneto, italy

COMFORTS

caesar salad, duck bacon, anchovies, soft herbs 18/24

lobster roll, lemon mayo, celery, espelette, chives, tabasco, sebage crisps 30 (set +4)
add de neuvic caviar 10gm 65

the club sandwiches, crispy bacon, chicken and all the trimmings 22