

# 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

arctic char roe, beets, kombucha crème fraîche, wheat cracker 18

giant clam, celeriac remoulade, rye breadcrumbs, chives 16

fresh radish, soft curd cheese, seaweed, smoked salt 16

*wine pairing — m. chapoutier belleruche blanc rhone blend 2017, rhone valley, france*

## MAINS

swedish meatballs, whipped potatoes, sauerkraut, sour cream, nettle salsa 28

venison fillet, coffee glazed parsnips, sprouts, lingonberry, watercress 32

sea urchin, potato dumpling, salmon roe, cream 32

*(available vegetarian)*

*wine pairing — cave valcombe blanc d'amour fendant 2015, valais, switzerland*

## DESSERTS

princess cake – sponge, cream, raspberry, marzipan 14

blueberries, kombucha cream tart, blueberry sorbet 14

ATLAS warm madeleines, homemade jam, unsweetened cream 14

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

*wine pairing — oremus tokaji late harvest 2013, tokaji, hungary*

## COMFORTS

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

lobster roll, lemon mayo, celery, espelette, chives, tabasco, seabago crisps 30 (set +4)  
add caviar 10gm 45

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