

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

pressed greek yoghurt, pomegranate, sesame, sorrel, pita chips 16

santorini tomato, cucumber, olives, feta, flax crisp, cherry vinegar 16

pickled octopus with garden vegetables, air-dried beef, fennel tops 18

wine pairing — silva daskalaki "emphasis" 2015, crete, greece

MAINS

spanakopita – spinach, feta, filo, leek, roasted vine tomatoes 28

bbq chicken gyros – tomato, pickled turnips, shallot, garlic yoghurt, chili 28

market fish, salta lemon, fasolakia green beans, fried kale 32

wine pairing — Iyrarakis 2015, crete, greece

DESSERTS

caramelized figs, sheep's curd, olive oil ice cream, fermented honey 14

portokalopita – orange filo cake, yoghurt ice cream 14

ATLAS warm madeleines, homemade jam, unsweetened cream 14

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

wine pairing — disznóko tokaji late harvest 2016, 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