

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

❄️ forest mushrooms on toast, chestnut butter, sourdough, sorrel 18
add black truffle +4

wine pairing — dionysos mantinia 2017, greece

MAINS

spanakopita – spinach, feta, filo, leek, roasted vine tomatoes 28
bbq chicken gyros – tomato, pickled turnips, shallot, garlic yoghurt, chili 28
yellow fin tuna, saltsa lemon, fasolakia green beans, fried kale 32

❄️ roast turkey breast, potatoes, baby carrots, brussel sprouts, candied kumquats, stuffing, gravy 28

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

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

❄️ christmas pudding ice cream bomb, brandy anglaise 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