

# A T L A S L U N C H

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*

*bauguet-jouette nv ..... +5 per course*



## STARTERS

sardines, roasted tomato, chili, butter, sourdough toast 19

botifarra sausage, braised white beans, salsa picante, black cabbage chips 22

patatas bravas - sebago potatoes, crispy onion rings, smoky paprika aioli 16

*wine pairing — gut hermannsberg 'just riesling!' 2016, germany*

## MAINS

picanha steak, romesco, bay leaf oil, padrón peppers, garlic chives 28

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

pumpkin gnocchi, broccolini, ricotta, pepitas 28

*wine pairing — chateau bechereau lalande de pomerol 2012, france*

## DESSERTS

blueberries, kombucha cream tart, blueberry sorbet 14

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

ATLAS warm madeleines, homemade jam, unsweetened cream 14

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

*wine pairing — angerhof tschida auslese 2017, austria*

## COMFORTS

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

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

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