TO SHARE

PISSALADIÈRE — 24
ONION AND ANCHOVIES FLAT BREAD, ROCKET LEAVES, AGED PARMESAN

CHARCUTERIE — 38
ARTISAN CURED MEATS, CONDIMENTS

ARTISAN SOURDOUGH BREAD — 8
EXTRA VIRGIN OLIVE OIL & BALSAMIC, PEPE SAYA BUTTER

HOUSEMADE BUTTER — 4.5
ASK FOR TODAY'S SIGNATURE TASTE

ENTRÉES

PACIFIC OYSTERS — 4.5ea
SHALLOT VINEGAR, LEMON WEDGE

FLORAL TARTLET — 22
EGGPLANT CAVIAR, BROWN MUSHROOMS, ASPARAGUS, TRUFFLE RICOTTA
(VG ON REQUEST)

ROAST QUAIL — 26
HALF QUAIL, QUAIL EGG, BUTTERNUT SQUASH MOUSSELINE, MICRO GREENS, HAZELNUT

SCALLOP & MUSSEL BRANDADE — 24
CHILLED ROCKFISH SOUP, ROUILLE MAYO, BAGUETTE CRISP

PLANCHA XL YAMBA PRAWNS — 38
FLAMBÉ PASTIS, GRAPEVINE TOMATO CONFIT, AIOLI

OUR STORY

ATELIER, "AN ARTIST'S WORKSHOP OR STUDIO".

A PLACE WHERE CREATIVITY IS KING.

A PLACE WHERE INSPIRATION FLOWS, IDEAS ARE BORN AND FRESH INGREDIENTS ARE TRANSFORMED.

A PLACE WHERE OUR CHEFS CREATE FRENCH-INSPIRED MASTERPIECES FOR YOUR DELIGHT.

BON APPÉTIT

POISSONNERIE

BARRAMUNDI — 45
PARMESAN CRUST, RATATOUILLE, FONDANT POTATO, ROSEMARY JUS

RED SNAPPER — 45
CRISPY SHAVED BABY VEGETABLES, LEMON, ARBEQUINA OLIVE OIL

WHOLE MARKET FISH NIÇOISE 1KG — 110
VIRGIN OLIVE OIL & WHITE WINE, LEMON THYME, GRAPEVINE TOMATO, BROWN MUSHROOMS

VEGETARIAN & VEGAN

PROVENÇAL VEGETABLE — 30
BAKED EGGPLANT, SPRING ONIONS, RATATOUILLE, BABY ZUCCHINI, ARTICHOKE HEART
(V)

L'ASSIETTE DE LEGUMES — 28
TOFU-OLIVE POLENTA, GLAZED YELLOW ENDIVE, KING OYSTER MUSHROOM, CONFIT BEETROOT KETCHUP
(VG)

Atelier BY SOFITEL

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BOUCHERIE ATELIER

ALL STEAKS GRILLED TO YOUR LIKING IN OUR MIBRASA OVEN,
CHARRED MEYER LEMON, CONFIT GARLIC PUREE, PEPPERCORN BRANDY JUS

GRASSLANDS BEEF TENDERLOIN — 45
200G

GRAINGE SILVER BEEF RIB EYE CUTLET — 55
350G

RANGERS VALLEY CHUCK STEAK MBS3+ — 50
300G

FARM DUCK BREAST — 45
VALRHONA KALINGO 65% RASPEBRRY PORT SAUCE, YELLOW ENDIVE, SOFT POLENTA, OYSTER MUSHROOM

LAMB SHANK NAVARIN — 42
HOUSEMADE GOATS CHEESE GNOCCHI, ARTICHOKE HEART

ATELIER BURGER — 30
CHAR GRILLED PASTURE FED ANGUS BEEF, POMMES FRITES

SIDES

PARIS POTATO PURÉE — 14

POMMES FRITES — 12

PLANCHA MARKET GREEN — 14
CHILI GARLIC OIL, FRIED SHALLOTS

PARMESAN POLENTA — 12

RATATOUILLE — 14

GRILLED MEDITERRANEAN WARM SALAD — 16
GRILLED ENDIVE, ROCKET, HAZELNUT

DESSERTS

ORANGE CRÈME BRULÉE — 18
SPICED CRUMBLE, PASSION FRUIT SORBET

PINEAPPLE CARPACCIO — 18
STAR ANISE & LEMONGRASS LIGHT SYRUP, LIME & COCONUT SORBET

LAYERED CHOCOLATE BAR — 22
VALRHONA SATILLA 62% CHOCOLATE. MASCARPONE, HAZELNUT, CARAMEL