



2 course \$60

3 course \$75

ENTRÉE

HOMEMADE PÂTÉ EN CRÔUTE

Duck foie gras, pork minced meat, romaine heart

BABY BEETROOT GARDEN

Spinach purée, fermented radishes, goat cheese marshmallow

SOCCA NIÇOISE SALAD

Parmesan chickpea crêpe, butterhead lettuce, sardinas “Espinaler”, olive tapenade, baby heirloom tomato, fennel, lemon dressing

MAIN

ATELIER BURGER

Char-grilled signature dry aged Angus beef patty, lettuce
balsamic onion compote, pancetta, potato fries

GOAT CHEESE GNOCCHI

Sautéed spinach, morels, green peas, tomato

RED SNAPPER

Garbure of sautéed potatoes, kale, chorizo
truffle light broth

DESSERT

LEMON MYRTLE CRÈME BRULÉE

Baked lemon brulée, lemon myrtle infused mascarpone gelato

VANILLA PINEAPPLE MANGO

Pineapple chiboust, pain de gêne, mango gel
pineapple ginger sorbet

ITAKUJA FLOATING ISLANG

Valrhona passionfruit chocolate, meringue and croustillant

