



## THURSDAY IN ATELIER BY SOFITEL

2 COURSE | \$70 PER PERSON | E-M/M-D

3 COURSE | \$80 PER PERSON | E-M-D

WINE PAIRING | \$35 PER PERSON

### ENTRÉE

CHILLED TOMATO SOUP ROSEMARY

Burratina, tapenade crouton

or

PISSALADIÈRE PROVENCALE

Cavolo nero, shaved aged parmesan

or

MELON PARME

Parma ham, rock melon wedges, grissini and fig jam

### MAIN

ROAST OF THE DAY

STRIPLOIN

Paris mash potato, roasted root vegetables, garlic jus

or

PAN-FRIED SALMON

Paris mash potato, roasted root vegetables, basil butter sauce

or

MUSHROOM RAVIOLI

Truffle cream sauce, spinach, sautéed mushroom

### DESSERT

ROASTED PINEAPPLE

Coconut ice cream, brown sugar

or

GREEN TEA CRÈME CARAMEL

Biscotti

or

APPLE CRUST TART

Chantilly

### WINE PAIRING

2018 MAISON SAINT AIX ROSE, PROVENCE

2017 DE BEAUREPAIRE LA COMTESSE CHARDONNAY, RYLSTONE, NSW

OR 2015 LAVAU CÔTES DU RHÔNE VILLAGES GRENACHE - SYRAH

NV VEUVE AMBAL BLANC DE BLANCS, BURGUNDY

# Atelier

BY S O F I T E L

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## Welcome back to Atelier by Sofitel

Welcoming, safeguarding and taking care of others is at the very heart of what we do and who we are at Sofitel.

In accordance with the NSW Government regulations and social distancing guidelines, we have reorganised our entire operations to ensure the health and safety of our guests, Ambassadors and suppliers.

We hope you enjoy your culinary experience today, prepared with passion, fresh local produce and French flair by our Executive Chef Eric Costille and his team.

## Our Story

In French, an Atelier is “an artist’s workshop or studio”.

A place where creativity is king,  
where inspiration flows, ideas are born and  
fresh ingredients are transformed.

**Bon Appétit!**

## ENTRÉE

**Sydney Rock Oysters** 4.5ea  
Champagne mignonette, lemon wedge

**Slow Cooked Salmon Fillet** 27  
Char-grilled eggplant caviar, quail egg, micro greens

**Tart of Queensland Spanner Crab\*** 28  
Confit ginger, mango, marigold, citrus cress

**Heirloom Tomato Niçoise (VG)** 23  
Quinoa semolina, olive tapenade, lemon thyme,  
virgin olive oil

**XL Yamba Prawns** 36  
Flambé Ricard, Provençal tomato coulis, olives

**Atelier Charcuterie** 38  
Cured meats, condiments

## MAINS

**Marseille-Sydney Bouillabaisse** 39  
Rock fish, scallops, clams, squid, saffron potato, rouille  
crouton

**Braised Angus Short Rib** 39  
Savoy cabbage, celeriac, chestnuts

**Pan-fried Red Snapper** 42  
Pangrattato, baby vegetables, horseradish oil,  
French green aioli

**Homemade Potato Gnocchi** 28  
Truffle cream, spinach, mushroom, aged parmesan

**Provençal Vegetable Aioli (VG)** 26  
Tender leeks and baby roots, saffron potato, spinach,  
broccolini on green aioli

**Atelier Pasture Fed Beef Burger** 30  
Pommes frites

**Add foie gras** 17

## BOUCHERIE ATELIER

400g Queensland Nolan Rib Eye 55

250g Riverine Tenderloin 45

Coq-Au-Vin Style Chicken (NSW) 40

300g Rangers Valley MBS3+ Chuck Steak 50

## SIDES

Freshly Baked Sourdough PLOIK 7

Pommes Frites 12

Paris Mash 12

Steamed Broccolini 12  
Alto lemon oil

Butter Lettuce Salad 12

## DESSERTS

**Heilala Vanilla Crème Brûlée** 18  
Bitter chocolate sorbet, almond tuille

**Hazelnut Parfait** 18  
Génoise sponge, Frangelico, raspberries

**Sacher Torte** 18  
Chocolate gateau, apricot preserve, 55% dark  
chocolate ganache

**Selection of Ice-cream & Sorbet** 13

Please note that in accordance with the Work Health and Safety Act 2011 and current Public Health Orders in relation to the COVID-19 pandemic, entry to our restaurant is subject to conditions. Guests who are unwell, even with only mild symptoms, will be kindly requested to leave the premises in order to help protect the health of all guests and employees and minimise the spread of the virus.

\* - MSC Certified Sustainably Sourced Seafood  
VG - Vegan

## SPARKLING & CHAMPAGNE

2019 Fiore Moscato, Mudgee, NSW	13	62
NV Veuve Ambal Blanc de Blancs, Burgundy	15	65
NV Veuve Clicquot Yellow Label	32	165
NV Pommery Brut Royal	26	140
2009 Heidsieck & Co Monopole Gold Top		175
2006 Pommery Grand Cru		245
NV Taittinger Rosé		170
NV Ruinart Rosé		265
NV Pommery Blanc de Blancs Summertime		215
NV Ruinart Blanc de Blancs		290
2010 Louis Roederer Blanc de Blancs		299

## WHITE

2018 Freycinet Vineyard, Freycinet, TAS		82
2018 Kanta Museum Release Riesling, Adelaide Hills, SA	16	75
2019 Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC	13	64
2018 Dog Point Sauvignon Blanc, Marlborough, NZ	16	77
2019 Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA		82
2018 Domaine Christian Salmon Sancerre, Loire Valley	21	95
2018 Moillard-Grivot Bourgogne AOP, Burgundy, FR		75
2015 William Fèvre Chablis Premier Cru, Burgundy, FR		170
2017 De Beaurepaire La Comtesse Chardonnay, Rylstone, NSW	14	69
2016 Shaw and Smith M3 Chardonnay, Adelaide Hills, SA		119
2012 Tyrrell's Vat 1 Semillon, Hunter Valley, NSW		176

## ROSÉ

2018 Tarrawarra Pinot Noir, Yarra Valley, VIC	15	65
2018 Maison Saint Aix, Provence	17	76

## RED

2017 Joseph Drouhin Morgon, Beaujolais		90
2017 De Beaurepaire Perceval Pinot Noir, Rylstone, NSW	16	78
2011 Martinborough Vineyard Pinot Noir, Martinborough, NZ		185
2017 Joseph Drouhin Pinot Noir Bourgogne, Burgundy		92
2017 Yangarra 'Old Vine' Grenache, McLaren Valley, SA	17	80
2015 Lavau Côtes du Rhône Villages Grenache - Syrah	14	69
2015 Hickenbotham Clarendon Merlot, McLaren Vale, SA		166
2019 Molly's Cradle Shiraz, Hunter Valley, NSW	13	62
2017 Shaw and Smith Shiraz, Adelaide Hills, SA		125
1998 Henschke Hill of Grace Shiraz, Barossa Valley, SA		1,695
1998 Penfold's Bin 128 Shiraz, Coonawarra, SA		175
2014 Tyrrell's Vat 8 Shiraz - Cabernet, Hunter Valley, NSW		159
2018 Kaesler Cabernet Sauvignon, Barossa Valley, SA	19	89
2017 Cullen Cabernet Sauvignon Merlot, Margaret River, WA		110

## COCKTAILS

<b>Maison Mule</b>	<b>22</b>
Brix Distillers gold rum, bespoke ginger beer, lime	
<b>La Caravelle Negroni</b>	<b>22</b>
Archie Rose Signature dry gin, Adelaide Hills Distillery bitter orange, Oscar 697 vermouth	
<b>Cézanne Margarita</b>	<b>22</b>
Don Julio Blanco tequila, agave, olive brine, lime	
<b>Life's a Peach</b>	<b>22</b>
666 Butter Vodka, Benedictine, Joseph Cartron peach liqueur, elderflower	
<b>Cello's at Dusk</b>	<b>22</b>
Manly Spirit Co. lemongello, lemon, vanilla, passionfruit, egg white	

## BOTTLED BEERS & CIDER

Surry Hills Pils	11
Lovedale Lager	11
Paddo Pale	11
Little Creatures Bright Ale	12
Stone & Wood Pacific Ale	12
Sydney Cider	11
White Rabbit Dark Ale	12

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