

Atelier

BY S O F I T E L

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 Champagne mignonette, lemon wedge	4.5ea
Slow Cooked Salmon Fillet Char-grilled eggplant caviar, quail egg, micro greens	27
Tart of Queensland Spanner Crab* Confit ginger, mango, marigold, citrus cress	28
Heirloom Tomato Niçoise (VG) Quinoa semolina, olive tapenade, lemon thyme, virgin olive oil	23
XL Yamba Prawns Flambé Ricard, Provençal tomato coulis, olives	36
Atelier Charcuterie Cured meats, condiments	38

MAINS

Marseille-Sydney Bouillabaisse Rock fish, scallops, clams, squid, saffron potato, rouille crouton	39
Braised Angus Short Rib Savoy cabbage, celeriac, chestnuts	39
Pan-fried Red Snapper Pangrattato, baby vegetables, horseradish oil, French green aioli	42
Homemade Potato Gnocchi Truffle cream, spinach, mushroom, aged parmesan	28
Provençal Vegetable Aioli (VG) Tender leeks and baby roots, saffron potato, spinach, broccolini on green aioli	26
Atelier Pasture Fed Beef Burger Pommes frites	30
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 PIOIK	7
Pommes Frites	12
Paris Mash	12
Steamed Broccolini Alto lemon oil	12
Butter Lettuce Salad	12

DESSERTS

Heilala Vanilla Crème Brûlée Bitter chocolate sorbet, almond tuille	18
Hazelnut Parfait Génoise sponge, Frangelico, raspberries	18
Sacher Torte Chocolate gateau, apricot preserve, 55% dark chocolate ganache	18
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

Maison Mule	22
Brix Distillers gold rum, bespoke ginger beer, lime	
La Caravelle Negroni	22
Archie Rose Signature dry gin, Adelaide Hills Distillery bitter orange, Oscar 697 vermouth	
Cézanne Margarita	22
Don Julio Blanco tequila, agave, olive brine, lime	
Life's a Peach	22
666 Butter Vodka, Benedictine, Joseph Cartron peach liqueur, elderflower	
Cello's at Dusk	22
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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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

PUMPKIN RAVIOLI

Truffle cream sauce, spinach, pumpkin

DESSERT

ROASTED PINEAPPLE

Coconut ice cream, brown sugar

or

GREEN TEA CRÈME CARMEL

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

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