
Atelier 33

FRANSK INSPIRERET RESTAURANT

STARTER

OYSTERS NATUREL per piece 45,-
lemon - tabasco

OYSTERS 3 KINDS 140,-
bloody mary - fried - rockefeller

ONION TART 170,-
veal – puff pastry – creme fraiche

FRIED SCALLOP 170,-
cauliflower – browned butter – apple

CRISPY BROWN CRAB 165,-
horseradish – gooseberry – dill

FOIE GRAS AU TORCHON 195,-
chutney – crouton – salad

MAIN COURSE

COULIBIAC 395,-
spinach – duxelles – turbot fumé

MUSSELS 250,-
kale – gnocchi – trout roe

DANISH PORK 240,-
puy lentils – pancetta – parsley

LAMB SHOULDER Á LA NAVARIN 285,-
turnip – heart – potato

DANISH TENDERLION PEPPER STEAK 435,-
bitter salad - pepper sauce – fries

DESSERT

PARIS BREST 130,-
hazelnut – vanilla ice cream – mousseline

CRÈME BRÛLÉE 125,-
bora bora vanilla

ATELIER 33 ICE CREAM 95,-
ice cream – ice cream – ice cream

BAKED BRIE 120,-
brioche – honey – black currant

CHEESE 4 KINDS 170,-
selection of danish cheese with garnish

ATELIER 33 4 COURSE SEASON MENU 495,-
ATELIER 33 4 GL. WINE MENU 495,-

Filtered water still/sparkling and bread with butter per person 35,-