
Atelier 33

FRANSK INSPIRERET RESTAURANT

2-COURSE LUNCH MENU 350,-
asparagus velouté – chicken with croquette and sauce supreme

LUNCH À LA CARTE

OYSTERS NATUREL per piece 45,-
lemon - tabasco

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

OMELETTE 150,-
basquaise – salad – vesterhavs cheese

LOBSTER BISQUE 170,-
fish soufflé – celery - chervil

TARTE FLAMBEÉ 140,-
dry salted bacon – crème fraiche – onion

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

DODINE DE CARNARD 180,-
pistachio – cornichon – mustard

CROQUE MADAME 210,-
egg - ham - cheese

VOL AU VENT 230,-
lamb - morrel – sweetbread

TATAR 230,-
red bellpeber - salad - fries

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

DESSERT

CRÈME BRÛLÉE 125,-
bora bora vanilla

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

BAKED BRIE 120,-
brioche – honey – blackcurrants

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