
Atelier 33

FRANSK INSPIRERET RESTAURANT

2-COURSE LUNCH MENU 350,-

mushroom veloute with croutons – 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

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