

L'Atelier du Marché

A CHERISHED SPOT FOR THOSE IN NEED OF FRENCH GEMS.

LUNCH

STARTER/MAIN OR MAIN/DESERT 29€
STARTER/MAIN/DESERT 37€



DINNER

STARTER/MAIN OR MAIN/DESERT 37€
STARTER/MAIN/DESERT 44€

STARTERS

- WHAT SHALL WE BEGIN WITH? -

Colorful tomato tartare, feta and black olives

6 or 12 snails, garlic butter Supp +6€ for 12

Avocado guacamole citrus wedges and prawns Supp +3€

French oignon soup, cheese gratin

Puglia Burrata, tomatoes and fresh basil

Salmon fillet gravlax, cottage cheese, lemon and dill

Grilled Bonemarrow, fleur de sel

French country terrine, gherkins

Small ravioli with Comté AOP, baked gratin-style

STARTER ONLY
lunch 14€ | dinner 18€

SALADS

- TO EASE YOUR CONSCIENCE -

Italian

Serrano ham, tomatoes, mozzarella, sun-dried tomatoes, basil pesto, marinated artichokes, Grana Padano, balsamic cream, mixed salad

Goat Cheese

Warm goat cheese, feta, tomatoes, Grana Padano, basil pesto, balsamic cream, country bread, nuts, mixed salad

Norwegian

Smoked salmon, potatoes, cherry tomatoes, pickled red onions, prawns, dill-lemon sauce, mixed salad

OUR SALADS ARE CONSIDERED AS MAIN COURSES
served with homemade fries

MAIN COURSES

- TIMELESS CLASSICS REVISITED -

Vegetables tajine, coriander and lemon confit

Salmon tartare with dill, homemade fries and salad

Tuna tataki, marinated in soy sauce and sesame, rice

Sea bream fillet, seasonal vegetables

Marinated grilled chicken fillet skewer, curry sauce, rice

Half duck breast, honey and green peppercorn sauce, baby potatoes

Aveyron sausage, homemade mashed potatoes

Flank steak, shallot sauce, homemade fries, and salad

Beef steak tartare : classic, italian, seared or seared with reblochon cheese, homemade fries and salad

Atelier's Burger with Comté AOP cheese, homemade fries and salad

Sliced or whole veal kidney, mustard sauce, baby potatoes Supp +9€

MAIN ONLY
lunch 22€ | dinner 26€

House speciality : « Black Angus » ribeye steak (to share for 2, 1kg minimum) Excluded from Formulas 95€

Normandy beef ribeye (minimum 220g) Excluded from Formulas 36€
with unlimited homemade fries, salad and famous homemade bearnaise sauce



CHEESES & DESERTS

- TO WRAP UP YOUR MEAL NICELY -

Cheese plate Supp +3€
Goat cheese, Comté,
and Truffle Gouda

Strawberry soup
fresh mint

Homemade coffee tiramisu
(limited quantity)

Homemade crème brûlée
vanilla

Homemade chocolate mousse
70% from Costa Rica

Thin apple tart
vanilla ice cream

DESERT ONLY
lunch 14€ | dinner 18€

Rhum and its Baba Supp +3€
Madagascar vanilla cream

Ice creams & Sorbets
Vanilla, Chocolate, Coffee
Strawberry, Apple, Lemon, Mango

« Café/Thé Gourmand » Supp +3€
mixed « mignardises »