

L'Atelier du Marché

A CHERISHED SPOT FOR THOSE IN NEED OF FRENCH GEMS.

LUNCH

STARTER/MAIN *or* MAIN/DESSERT 29€
STARTER/MAIN/DESSERT 38€

DINNER

STARTER/MAIN *or* MAIN/DESSERT 37€
STARTER/MAIN/DESSERT 46€



KIDS MENU

25€

MAIN
Burger or Chicken Fillet, french fries
DESSERT
2 scoops of ice cream or sorbet
DRINK
Soda or fruit juice or half bottle of water

STARTERS

- WHAT SHALL WE BEGIN WITH? -

6 or 12 snails, garlic butter **Supp +9€ for 12**

French oignon soup, cheese gratin

Puglia Burrata, piquillo pepper cream Jerusalem artichoke chips

Salmon fillet gravlax, cottage cheese, lemon and dill

Grilled marrowbone, fleur de sel

French countryside terrine, gherkins

Small ravioli with Comté cheese, baked gratin-style

Duo of eggs mayonnaise and leeks with vinaigrette

Herring fillet with potatoes, Isigny cream with Tarragon

STARTER ONLY

lunch 14€ | dinner 18€

MAIN COURSES

- TIMELESS CLASSICS REVISITED -

Vegetables tajine, coriander and lemon confit

Codfish brandade, green salad

Tuna tataki, marinated in soy sauce and sesame, rice

Sea bass fillet, seasonal vegetables

Veal blanquette, Basmati rice

Half duck breast, black peppercorn sauce, baby potatoes

Aveyron sausage, homemade mashed potatoes, green salad

Veal sweetbread, homemade mashed potatoes, green salad **Supp +21€**

Pork tenderloin, madeira sauce, homemade mashed potatoes

Sliced or whole veal kidneys, madeira sauce, baby potatoes **Supp +9€**

Beef shank, homemade french fries, green salad

Beef steak tartare : classic, italian, seared or seared with Reblochon cow cheese, french fries and salad

Atelier's Burger, french fries and salad

Normandy beef ribeye (10 oz minimum), french bearnaise sauce, fries **Supp +18€**

MAIN ONLY

lunch 22€ | dinner 26€

House speciality : « Black Angus » ribeye steak (to share for 2, 36 oz minimum) **Excluded from Formula 98€**

with unlimited french fries, salad and our famous homemade bearnaise sauce



CHEESES & DESSERTS

- TO WRAP UP YOUR MEAL NICELY -

Homemade crème brûlée
vanilla

Homemade chocolate mousse
62% dark chocolate from Costa Rica

Thin apple tart
vanilla ice cream

DESSERT ONLY

lunch 14€ | dinner 18€

Rhum and its Baba **Supp +3€**
Madagascar vanilla cream

Ice creams & Sorbets

Frozen dessert with Grand Marnier
candied orange, and nougatine powder

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

Cheese plate **Supp +3€**

Goat cheese, Comté,
Sheep's cheese and Truffle Gouda

Pineapple and mango tartare
fresh mint

Apple crumble
chocolate spread