

L'Atelier du Marché

A CHERISHED SPOT FOR THOSE IN NEED OF FRENCH GEMS

LUNCH

STARTER/MAIN **or** MAIN/DESSERT 25€
STARTER/MAIN/DESSERT 35€

DINNER

STARTER/MAIN **or** MAIN/DESSERT 37€
STARTER/MAIN/DESSERT 47€



KIDS MENU

MAIN/DESSERT + DRINK 19€

Atelier's Burger **or** Chicken Nuggets with french fries
2 Scoops of ice cream or sorbet

Soda (25cl) **or** Fruit Juice (25cl) **or** Evian (50cl)

STARTERS

STARTER ONLY lunch 12€ | dinner 15€

- What shall we begin with? -

Duo of eggs mayonnaise and leeks with vinaigrette

Herring fillet with potatoes, Isigny cream with Tarragon

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

French oignon soup, cheese gratin

Puglia Burrata, piquillo pepper cream, fresh basilic (Supp +3€)

Salmon fillet gravlax, cottage cheese, lemon and dill

Grilled marrowbone, sea salt and grilled country bread

French countryside terrine, red onion pickles

Small ravioli with Comté cheese, baked gratin-style

MAIN COURSES

MAIN ONLY lunch 19€ | dinner 25€

- Timeless classics revisited -

Vegetables tajine, coriander and lemon confit

Codfish brandade, green salad

Tuna tataki, Sesame-crusted marinated tuna, wok seared vegetables and citrus sauce

Catch of the day, Wilted spinach, buttered and caper beurre blanc (Supp +3€)

Traditional veal blanquette, basmati rice

Half duck breast, Orange zest, mashed potatoes, and green beans

Beef skirt steak, pepper sauce, french fries and mesclun salad

Sliced or whole veal kidney, black peppercorn sauce, baby potatoes (Supp +9€)

Aveyron sausage, jus, mashed potatoes, and green beans

Hand-cut beef tartare : classic or seared, french fries and mesclun salad

Atelier's Burger with cheddar, french fries and mesclun salad

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

with unlimited french fries, salad & black peppercorn sauce



CHEESES & DESSERTS

- To wrap up your meal nicely -

DESSERT ONLY lunch 12€ | dinner 15€

Homemade Crème Brûlée
vanilla flavor

Pineapple and Mango Tartare
fresh mint

Chocolate mousse
Nicaraguan Dark Chocolate Mousse 70%,
Crispy cocoa crumble

Cheese Platter (Supp +3€)
Goat cheese, St-Nectaire cow cheese,
and Truffle Gouda

Thin Apple Tart
Apple chutney

Rum Baba (Supp +3€)
Bottle of rum

Frozen dessert with Grand Marnier
Candied orange, and nougatine powder

Gourmet Coffee or Tea
(Supp +3€)

L'Atelier du Marché

WHERE YOU CAN ENJOY FINE DRINKS, AND GOOD DINING FROM OUR CELLAR.



L'ATELIER'S CELLAR

RED WINES

GLASS 15CL JAR 50CL BOTTLE 75CL

BORDEAUX

LALANDE-DE-POMEROL, Les Annereaux 2021 BIO	12€	39€	59€
MÉDOC « Little B » 2021	8€	26€	39€
GRAVES Château Respide 2021	8€	26€	39€
ST-ESTÈPHE Château Argilus du Roi 2014	14€	42€	65€
ST-ÉMILION-GRAND-CRU « Petit Soutard » 2019	12€	39€	59€

BOURGOGNE

POMMARD Dom. Dubois d'Orgeval 2019			110€
ALOXE-CORTON Dom. Dubois d'Orgeval 2022			110€
SAVIGNY-LES-BEAUNE 1er Cru 2022	14€	42€	65€
MERCUREY Château de Chamilly 2023	12€	39€	59€

CÔTES-DU-RHÔNE

CÔTE-RÔTIE Chapoutier « Les B»casses » 2022			145€
ST-JOSEPH « Les Fagottes » 2024	9€	29€	45€
CROZES-HERMITAGE Chapoutier 2024 BIO	9€	29€	45€

VALLÉE DU RHÔNE

CHATEAUNEUF DU PAPE Dom St Roch 2024			95€
GIGONDAS « Les Dentelles » 2023 BIO	10€	32€	49€

LANGUEDOC

PIC-SAINT-LOUP Château La Salade 2024	8€	26€	39€
PAYS-D'OC « Chemin de Moscou » 2022 BIO	12€	39€	59€
PAYS-D'OC « Cuvée Marius » Chapoutier 2025	6€	19€	29€

LOIRE

SANCERRE Domaine Girard 2025	10€	32€	49€
ST-NICOLAS-DE-BOURGUEIL 2025	5€	17€	25€

BEAUJOLAIS

BROUILLY Domaine du Petit Pérou 2024	6€	19€	29€
MORGON Domaine du Petit Pérou 2023 « Vieilles Vignes »	8€	26€	39€

ROSÉ WINE

GLASS 15CL JAR 50CL BOTTLE 75CL

CÔTES-DE-PROVENCE

Love By Château Léoube 2022 BIO	8€	26€	39€
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WHITE WINES

GLASS 15CL JAR 50CL BOTTLE 75CL

LOIRE

SANCERRE Domaine Girard 2025 BIO	10€	32€	49€
POUILLY-FUMÉ Domaine Blondelet 2025	10€	32€	49€
CHENIN Clos St André Dom. Mourat 2023 BIO	9€	29€	45€
SAUVIGNON DE TOURAINE 2025 BIO	5€	17€	25€

BOURGOGNE

MONTAGNY 1er Cru Domaine Chantilly 2024	12€	39€	59€
PETIT-CHABLIS Domaine Goulley 2025 BIO	10€	32€	49€
SAINT-VÉRAN Domaine de Pouilly 2024	9€	29€	45€

LANGUEDOC

PAYS-D'OC « Cuvée Marius » Chapoutier 2024	6€	19€	29€
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BEAUJOLAIS

BEAUJOLAIS-BLANC Chardonnay Dom. Cheysson 2025	6€	19€	29€
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ALSACE

GEWURTZTRAMINER Vieilles Vignes 2023 BIO	10€	32€	49€
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CHAMPAGNE

GLASS 10CL BOTTLE 75CL

CHAMPAGNE Le Gallais, Clos Familial since 1927	12€	85€
Brut - Cuvée du Manoir		

APERITIFS

KIR (10CL)	7€
RICARD (2CL)	6€
PORTO, MARTINI, CAMPARI (6CL)	7€
KIR ROYAL (10CL)	12€
VIRGIN MOJITO lime, mint, sparkling water	8€
MOJITO rum, lime, cane sugar, mint, sparkling water	12€
SPRITZ APÉROL Apérol, Prosecco, sparkling water	12€
HUGO SPRITZ Elderberry, Prosecco, sparkling water	12€
AMERICANO Campari, Martini, sparkling water	12€
GIN TONIC Gin, Schwepps Tonic	12€

BEERS & CIDER

1664 (25CL)	5€
LA PARISIENNE BLONDE PALE ALE (33CL)	6€
1664 BLANCHE (33CL)	6€
LA PARISIENNE IPA (33CL) ou SANS ALCOOL (33CL)	6€
PIETRA (33CL)	6€
CIDRE APPIE BRUT (33CL)	5€

WHISKIES, RUMS, DIGESTIVES

J&B, JACK DANIELS (4CL)	9€	RHUM AMBRÉ (4CL)	12€	POIRE, MIRABELLE, FRAMBOISE (4CL)	12€
SINGLE MALT TALISKER, OBAN, LAGAVULIN (4CL)	14€	RHUM BLANC (4CL)	14€	VIEILLE PRUNE DE SOUILLAC (4CL)	12€
SINGLE MALT GLENKINCHIE (4CL)	14€	RHUM ARRANGÉ (4CL)	9€	BAS ARMAGNAC, CALVADOS, COGNAC (4CL)	12€
SINGLE MALT DALWHINNIE (4CL)	14€			GET 27, BAILEY'S, LIMONCELLO (6CL)	8€
SINGLE MALT CRAGGANMORE (4CL)	14€				

SOFTS

COCA/COCA ZÉRO (33CL)	6€
FRUIT JUICES (25CL)	6€
FUZE TEA (25CL)	6€
LIMONADE/TONIC (25CL), PERIER (33CL)	6€

WATERS

SAN PELLEGRINO, BADOIT, EVIAN (50CL)	4€
SAN PELLEGRINO, BADOIT, EVIAN (1L)	6€
OREZZA (1L)	7€

COFFEES

100% ARABICA EXPRESSO	3€
DOUBLE EXPRESSO, CAPUCCINO	6€
TEAS & INFUSIONS	5€
IRISH COFFEE	9€