

# A T L A S L U N C H

your selection of:

2 courses ..... 38

3 courses ..... 48

supplement your lunch with a wine pairing

2 glasses (80ml) ..... 24

3 glasses (80ml) ..... 30

## STARTERS

**bretzel, foie gras, beer 24**

*domaine weinbach gewurtztraminer 2016 – sclossberg, alsace*

**tarte flambée, hercule cheese, broccoli 20**

*domaine weinbach pinot blanc 2016 – sclossberg, alsace*

**crayfish soup, cognac, crème fraîche 22**

*“gentil” hugel & fils 2015 – riquewihr, alsace*

## MAINS

**choucroute, sauerkraut, pork charcuterie, potatoes gratin 30**

*frey sohler pinot noir 2011 – scherwiller, alsace*

**alsatian riesling stew, river pike perch, yellow squash 28**

*marcel deiss riesling 2015 – bergheim, alsace*

**spätzle egg noodle, buttermilk, spinach 24**

*hugel & fils pinot noir 2013 – riquewihr, alsace*

## DESSERTS

**griottines cherry and bitter chocolate soufflé 14**

*domaine schlumberger pinot gris vendange tardives 2012 – guebwiller, alsace*

**pear tart, ice cream, snow 14**

*domaine schlumberger pinot gris vendange tardives 2012 – guebwiller, alsace*

**ATLAS signature madeleines, jam, chantilly cream 14**

*chateau lange-reglat 2010 – sauternes, france*

**pick your own dessert from the ala carte selection (supplement +3)**

## COMFORTS

**kale salad, crab meat, lemon mayonnaise, avocado 26**

**maine lobster roll, artisanal brioche bun, marie rose dressing 30 (set +4)**

**the club sandwiches, crispy bacon, chicken and all the trimmings 22**

\*Lunch menu may vary slightly from day to day based on fresh, seasonal produce

prices are subject to 10% service charge and prevailing government taxes