



Atelier Florian
Restaurant Week Lunch Menu

\$17.00

FIRST COURSE

VEGAN CARROT GINGER SOUP

PUREE WITH CARAMELIZED CARROTS,
COCONUT BROTH, THAI SPICES AND
CRUSHED PEANUTS

BRUSSELS SPROUTS

CRISPY BRUSSELS SPROUTS, MAPLE SALT,
AGED PECORINO, LEMON

HOUSE SALAD

MARKET GREENS, GARDEN VEGETABLES,
CROUTONS, CITRUS VINAIGRETTE

MAIN COURSE

VEGAN PASTA

ORICHETTE PASTA, CAULIFLOWER 'CREAM',
ROASTED TOMATOES, LEMON-HERB CRUMBS

STEAK SANDWICH

MARINATED NY STRIP, BEARNAISE AIOLI,
DRESSED GREENS AND PICKLED ONION
ON FRENCH BAGUETTE

FLORIAN RISSOTO AU FRUITS DE MER

SEAFOOD RISOTTO CLAMS, MUSSELS AND CALAMARI
WITH A TOMATO RISOTTO, FINISHED WITH A
SAFFRON-CREAM SAUCE

DUE TO THE HIGH DEMANDS OF RESTAURANT WEEK WE ARE UNABLE TO ACCOMMODATE ANY
SUBSTITUTIONS. PLEASE JOIN US FOR OUR FULL MENU STARTING APRIL 13TH. THANK YOU FOR DINING
WITH US. BON APPETIT!

Atelier Florian
Restaurant Week Dinner Menu

\$34.00

FIRST COURSE

VEGAN CARROT GINGER SOUP

PUREE WITH CARAMELIZED CARROTS,
COCONUT BROTH, THAI SPICES,
CRUSHED PEANUTS

KALE SALAD

CRISPY SHALLOTS, FIG JAM,
CRISPY GOAT CHEESE, WHITE BALSAMIC DRESSING

CHICKPEA HUMMUS

KASHMIRI NAAN, PICKLED KOHLRABI,
PARSLEY GREMOLATA

MAIN COURSE

ROASTED CAULIFLOWER

CRISPY CURRY RICE, SULTANAS,
GRUYERE FONDUE, LEMON-BRIOCHE CRUMBS

HERB ROASTED CHICKEN

ARTICHOKES A LA PROVENCALE,
DIJON-VERMOUTH CREAM SAUCE,
ROASTED NEW POTATO

FAROE ISLAND SALMON

CORN AREPAS, PERSIMMON MOSTARDA,
CREAMED KALE

DESSERT

GINGER-WHITE CHOCOLATE MOUSSE

RASPBERRY SORBET

DUE TO THE HIGH DEMANDS OF RESTAURANT WEEK WE ARE UNABLE TO ACCOMMODATE ANY
SUBSTITUTIONS. PLEASE JOIN US FOR OUR FULL MENU STARTING NOVEMBER 10TH. THANK YOU FOR
DINING WITH US. BON APPETIT!