



STARTER

Alone or to share

Charcuterie plate

Cheese plate

Mixed plate

Braised mushroom toast with parsley (6 pieces)

Pan con tomate with Iberian ham

Beef carpaccio

Arugula, parmesan shavings, olive oil

Bruschetta with truffle burrata

Arugula, cherry tomatoes, olive oil, balsamic glaze & cured ham

Bone marrow and toasted bread

SALADS

Beef carpaccio

Arugula, shaved Parmesan, olive oil

Caesar salad

Sucrine salad, breaded chicken, cherry tomatoes, soft-boiled egg, croutons, parmesan shavings, Caesar sauce

Tomato & burrata salad

Arugula, pine nuts, homemade pesto, olive oil & balsamic glaze

DISHES

Beef Tartare (Hand-cut)

Parmigiana eggplant

L'Atrium Burger

Atrium bun, mushroom sauce, Charolais patty, red oignons, bacon, tomato, cheddar

Soft, pillowy gnocchi with tomato sauce, stracciatella & fresh basil

Flame-seared marinated chicken skewers

Lemon-infused rice with a chive cream sauce

Veal escalope (180 g) with creamed mushrooms

Fresh pasta with truffles (Pasta subject to availability)

Children's menu

Chicken tenders with mashed potatoes or tomato pasta, water syrup, vanilla ice cream

FISH

Salmon tartare with passion fruit dressing
lemon-infused bulgur salad

Sea bass fillet, mashed potatoes, sauce vierge



15,00 €

15,00 €

24,00 €

12,00 €

15,00 €

17,00 €

19,00 €

14,00 €

17,00 €

19,00 €

21,00 €



22,00 €

22,00 €

24,00 €

24,00 €

26,00 €

26,00 €

27,00 €

12,00 €



25,00 €

28,00 €

MEAT

All our meats are cooked over a wood fire

Rib of beef (500g)

Veal chop (400g)

Beef fillet (200g)

Lamb chop

Argentinian beef picanha, ≈ 1.2kg,
for 2 people

Argentinian beef picanha, ≈ 1.5kg,
for 3 people

Origin of our meats

*Rib of beef - Veal Chop - Côtelettes - Beef Fillet
Rostelle: E.U.*

*All our meats are served with baked potatoes and salad.
Additional side dish 3.00 €*



39,00 €

36,00 €

29,00 €

27,00 €

110,00 €

160,00 €

CHARCOAL BRAZIER

Minimum 2 peoples/brazier - price per person

Beef/chicken

Beef/duck

Duck/chicken

Beef/duck/chicken

Reblochon supplement

300g/person, price/person

*All our brazier are served with baked potatoes, salad, Saint-marcellin,
mushroom sauce, chive cream.
Additional side dish 3.00 €*



27,50 €

29,50 €

27,50 €

28,50 €

5,00 €

DESSERTS

Tiramisu with Nutella

Homemade crème brûlée

French toast and pistachio cream

Frozen pavlova filled with coconut sorbet
and passion fruit coulis

THE FROSTY FRUITS OF THE MAISON SORBETTI

Lime green

Half coconut

Half pineapple



10,00 €

9,00 €

10,00 €

12,00 €



12,00 €

15,00 €

15,00 €