

Atelier

French tapas - wines - cocktails

Freshly shucked Te Matuku oysters, merlot organic mignonette 6 each (3 mini.) df, gf

Or topped with wasabi granita, pickled cucumber 7 each (3 mini.) df, gf

Mediterranean spread, cashew, parchment crackers 15 vg, gfo

Duck Liver parfait, duck fat financier, cornichon, chives 8 each

Charcuterie one 15, two 28, three 38 df, gf

House cured duck, Saucisson basque, Grassfed southland lamb prosciutto

Smoked trevally rillettes, salmon caviar, cornichons 24 df, gf

Cured salmon with beetroot and gin, lemon toffee croutons, green goddess 25 gfo

Wild pork croquettes, raclette cheese, black garlic miso 23

Burrata, ratatouille, olive crumb, chilli oil, crispy tuile 30 ng, v

Chicken cordon bleu, mushroom ketchup, creamy dill sauce 29

Pumpkin velouté, roasted butternut and chesnut, leek, rocket 19 ng, vg

Witloof, roasted grapes, pine nuts, walnuts, goat's cheese 22 ng, vgo

Triple baked potatoes gratin, aged comte 24 ng, v

Truffle potato fingers, parmesan, aioli 15 v

Roasted rosemary camembert, manuka honey 29 v, gf

250g Prime Angus Rib eye, rosemary jus, burnt onion 42 gfo

NZ Angus beef tartare, crostini, pickled onions, marrow aioli 26 / 43 df, gfo

Market fish, courgette purée, pistachio gremolata, pink pepper 46 ng, df

Passionfruit parfait, coconut cloud, dacquoise 18 ngo

Flat white profiterolles, Valrhona chocolate, crunchy pearls 18

Mille-feuille, salted butter caramel, chantilly 18

15% surcharge applies on public holidays

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Bread

Pain de Campagne Fort Greene 6 vg

Baguette Fort Greene 6 vg

OMGoodness walnut and honey gluten free loaf 6 gf

Butter

Brown butter 4 gf

Espelette chilli & lemon 4 gf

Black garlic butter 4 gf

Confit garlic vutter 4 vg, gf

Cheese

one 17, two 30, three 40

Smoked Farmhouse Brie, Evansdale New Zealand

Blue Monkey, Mount Eliza New Zealand

Le Campagnier, Rhone Alpes, France

Mercer Black Truffle Gouda, New Zealand

Ossau Irati, Pays Basque, France

Pico affiné, Périgord, France

Trust the chef selection (2 pers. min.) 75 pp vo

df: dairy free, gf: gluten free, v: vegetarian, vg: vegan, gfo: gluten free option available,

vo: vegetarian option available, vgo: vegan option available