

# Atelier

noun [French atuh-lyey]  
- a workshop where artists work their magic -



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A

event x functions



French tapas, cocktails and wine bar  
Atelier, once belonging to the old post  
office of Kroad, now turned into an airy,  
modern and welcoming generously-sized  
restaurant - making it a perfect versatile  
space that can play host to many  
occasions and gathering sizes.

Embark for our little slice of the French  
Riviera right in the heart of vibrant Kroad.



# ABOUT US

French executive chefs Kélian Monteil and Alexis Petit continuously create an  
enticing menu that focuses on French techniques and dishes while celebrating  
New Zealand's excellent produce.

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From a birthday dinner to a wedding reception, or a work function we can tailor-made your event to perfectly suit your needs.

Standing  
up to 150 guests

Seating  
80 indoor  
15 outdoor

Our biggest table located in a private area can seat 15 guests

We are happy to welcome you for a tour and introduce our different set up options.

event x functions



# VENUE

# CAPACITY



# SET MENU



Our name is French and so is our food

Atelier's set menu is a selection of our most-loved dishes, and is designed to be share.

We can accomodate any dietary requirements, please make sure to let us know of any you might have when making your booking.

## pricing

\$62

event x functions

## TRUST THE CHEF

*4 guests minimum*

Hazelnut hummus, purple kumara crisps *v, gf*

Artisan smoked olives *v, gf*

Pork croquette, raclette, black garlic miso

Sourdough, brown butter *gfo*

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

Truffle stracciatella, leek fondue, oyster mushrooms *vg, gf*

Angus beef tartare, bone marrow aioli *gfo, df*

Braised beef cheeks, vanilla carrot purée *gf*

Roasted rosemary camembert, manuka honey *v, gf*

Witlof, pear, bleu d'Auvergne cheese, walnuts *v, gf*

Duck fat potatoes, parsley aioli *vo, df*

Mille-feuille, salted butter caramel, chantilly

\* items subject to seasonal changes





## CANAPÉS *15 guests minimum / private events only*

### toasts

Smoked trevally, salmon eggs, cornichon gfo

Stracciatella, olive crumble, chervil vg, gfo

Beef tartare, marrow bones aioli, fry capers gfo, df

### bites

Pork croquette, raclette, black garlic aioli

Cured meat Saucisson Basque, Coppa gf

Duck liver parfait, balsamic reduction gf

Hazelnuts hummus, kumara crisps v, gf

### bread, butter x cheese selection

Sourdough, butter selection gfo

Cheese selection, honeycomb, baguette gfo

### shared sides

Kumara salad, cauliflower, spinach, cashews v, gf

Witlof, pear, bleu d'Auvergne, walnuts vg, gf

Gourmet potatoes, parsley lemon aioli vo, df

### add-on

Oyster, cabernet sauvignon mignonettes, lemon +\$10pp

Crayfish toast, preserve lemon, saffron aioli +\$8pp

Lamb Prosciutto +\$5pp

Mini tacos, avocado, espelette, olive crumb +\$7pp

Roasted rosemary camembert, Manuka honey +\$28 each

Mini mille-feuille, caramel, chantilly +\$4pp

Caneles Bordelais +\$3,5pp

### pricing \$50pp

\* items subject to seasonal changes

gf = gluten-free | df = dairy-free | vg = vegetarian | v = vegan | o = on request



We have an extended wine list available - we proud ourselves to be sourcing exclusive vintages, both from artisanal French and New Zealander producers.



# DRINKS

Thanks to our creative bartenders our drinks list also includes original and refreshing cocktails to satisfy any tastebuds. We craft our own syrups and stock a large panel of liquors from all around the world.

We are happy to custom the perfect drinks menu for your party, from wine, to beers, cocktails, and non-alcoholic beverages.

event x functions



spice up your event



with...

Oyster cart  
Wine tasting  
Champagne tasting  
Photography  
Videography  
Entertainment  
DJ

*price on demand*

# EXTRA SERVICES

event x functions



# CONTACT US

## Atelier

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