



ATLANTIC RESTAURANT
JOYEUX NOËL 2024

OUR DAILY BREAD

PROLOGUE

CARPACCIO, TATAKI AND TARTAR OF BEEF « JOHN STONE »
PONZU-VINAIGRETTE · MIXED PICKLES · YUZU KOSHO · SHISO TEXTURES

CREAMY KOSHIHIKARI-RICE
EDAMAME · SEA ALGAE · PINE NUTS · “BELPER KNOLLE” CHEESE

ATLANTIC-LOBSTER BISQUE « 12-2024 »
SMOKED EEL AND LOBSTER ROULADE · NASHI · RED LENTILS · BLACK FOREST HAM

NORWEGIAN HALIBUT
CURRY LEMONCRASS FOAM · CORN FONDUE · ARCTIC SHRIMP · COCONUT

DUET OF BRESSE POULARDE
GRILLED BREAST AND BAKED SHANK CROQUETTE
WINTER TRUFFLES · CELERIAC · FRIED POTATOES « CRISPY AND AIRY » · QUINCE

MELTED VACHERIN MONT D'OR
PROVENCE OLIVE OIL · DAIKON « SWEET AND SOUR » · SOURDOUGH BREAD · BITTER SALADS

BLUEBERRY YOGURT
YOGURT · TARRAGON

EPILOGUE

PETIT FOURS

7-COURSES

BEVERAGES PACKAGE, INCLUDING APERITIF, WINE PAIRING, WATER AND COFFEE

279 EURO

155 EURO



ATLANTIC RESTAURANT
JOYEUX NOËL 2024 - VÉGÉTARIEN

OUR DAILY BREAD

PROLOGUE

CARPACCIO AND TARTAR OF SOUS-VIDE COOKED BEETROOT
PONZU-VINAIGRETTE · MIXED PICKLES · YUZU KOSHO · SHISO TEXTURES

CREAMY KOSHIHIKARI-RICE
EDAMAME · SEA ALGAE · PINE NUTS · “BELPER KNOLLE” CHEESE

ESSENCE OF ROASTED WINTER VEGETABLES
CONFIED ROSCOFF ONION · NASHI · RED LENTILS · ROASTED SESAME

AGEDASHI SILK TOFU
CURRY LEMONCRASS FOAM · CORN FONDUE · PINE NUTS · COCONUT

CELERIAC COOKED IN SALT DOUGH
WINTER TRUFFLES · FRIED POTATOES « CRISPY AND AIRY » · QUINCE

MELTED VACHERIN MONT D'OR
PROVENCE OLIVE OIL · DAIKON « SWEET AND SOUR » · SOURDOUGH BREAD · BITTER SALADS

BLUEBERRY YOGURT
YOGURT · TARRAGON

EPILOGUE

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