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**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**

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**7-COURSES**  
**BEVERAGES PACKAGE, INCLUDING APERITIF, WINE PAIRING, WATER AND COFFEE**

**279 EURO**  
**155 EURO**

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**ATLANTIC RESTAURANT**  
**HAMBURG**



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

PETIT FOURS

7-COURSES

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

279 EURO

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