

FOOD

Atelier COUPETTE

Welcome to Atelier Coupette. Our head chef Adrian and his team would like to introduce our menu. To begin, we recommend choosing 2-3 dishes, and suggest exploring our sides to compliment your choice of main course. To finish, we offer refreshing dessert options.

Enjoy your dining experience with us.

NIBBLES	OLIVES	4
	Marinated olives	
	BREAD	5
	French Fougasse Olive oil & balsamic reduction	
	CRUDITES	5
	Baby gem lettuce Carrots Radish Endive Tabasco emulsion	
MEAT	BEEF	11
	Bavette steak Cafe de Paris butter	
	LAMB	12
	Barbecued lamb chops Crushed peas Mint gel Lamb jus	
	DUCK	11
	Smoked duck breast Pickled walnut puree Orange segments Shichimi togarashi	
SEAFOOD	OCTOPUS	11
	Chargrilled octopus Asparagus Broad beans and roasted red pepper salsa	
	PRAWNS	12
	King prawns Bisque Raw mango salsa Crispy fish scales	
	SARDINES	9
	Pan seared sardines Tomato fonude Sea herbs	
VEGETARIAN + VEGAN	MAC & CHEESE	8
	Orzo Pasta 3 cheese bechamel Raisin & caper puree Parmesan crisp (V)	
	QUINOA & CAULIFLOWER	7
	Wilted kale quinoa Curried cauliflower florets Hazelnuts pesto (VG)	
	CABBAGE	7
	Fermented cabbage Vegan dill yoghurt (VG)	
SIDES	TRUFFLE & PARMESAN POTATO	6
	Deep fried crushed potatoes Truffle and parmesan	
	BRUSSELS SPROUTS	5
	Brussels sprouts Sauce gribiche	
	MIXED SALAD	5
	Seasonal mixed salad French mustard dressing	
	CAMARGUE RICE	5
	Steamed red camargue rice Spinach and courgette	
DESSERT	PAVLOVA	8
	Meringue Lime curd Exotic fruits Dehydrated strawberries	
	COCONUT SORBET	6
	2 scoops of coconut sorbet	

A discretionary service charge of 13% will be added to your bill. For advice on allergies and intolerances please contact a member of staff