

# FOOD

# COUPETTE **Atelier**

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.

---

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

---

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