



STARTERS

CHICKEN TENDERS

crispy fried chicken breast stripes,
BBQ sauce
€ 8.40

AVOCADO TATAR VGN

avocado cucumber tatar,
beetroot carpaccio
€ 9.70

BEEF TATAR

fresh beef tatar,
quail egg yolk, spicy seasoned
appetizer (100 g) € 15.70
main (180 g) € 21.90

PUMPKIN SOUP VGN

Hokkaido, coconut milk, ginger
€ 7.30
with shrimp skewer + € 4.90

ROCKET MAN VGT

grilled green asparagus,
Grana Padano
€ 6.60

SALADS & BOWLS

CALIFORNIA BOWL VGN

quinoa, avocado, green beans,
beetroot, bell peppers, mixed leaf salad
€ 11.40

MAUI POKÉ BOWL VGN

Quinoa, edamame, cashew nuts,
pineapple, bell peppers, mixed leaf salad
€ 14.50
with yellow fin tuna + € 8.90

SALADE NIÇOISE

mixed leaf salad, egg, potatoes,
green beans, tuna, cherry tomatoes
€ 11.70



SALADE DE POULET

mixed leaf salad, cherry tomatoes,
egg, cucumber, carrot, green beans,
grilled chicken breast
€ 12.30

CAESAR SALAD

romaine lettuce, croutons,
cherry tomatoes, Grana Padano
small € 5.70 / large € 9.80

SALADE VENDÔME VGT

mixed leaf salad, goat cheese,
caramelized walnuts, cherry tomatoes
€ 11.70

PETIT CHIC VGN

mixed leaf salad, cucumber,
carrots, cherry tomatoes
small € 5.50 / large € 8.90

all salads available with **chicken, beef, shrimps, salmon,**
goat cheese or avocado

+ € 4.90

CLASSICS

MOULES FRITES

mussels in white wine and
cream sauce, french fries
€ 18.50

CHILI CON CARNE

minced beef, beans, bell peppers,
tomato, mild or hot
€ 10.80

BOEUF BOURGUIGNON

tenderly braised beef in red wine sauce,
root vegetables
€ 17.30

TARTE FLAMBÉE „ALSACE“

crème fraîche, bacon, red onions
€ 10.20

TARTE FLAMBÉE „CHEVRE“ VGT

goat cheese, dried tomatoes,
lamb's lettuce, honey
€ 12.20

TARTE FLAMBÉE „ALL AMERICAN“

cheddar sauce, minced beef,
Jalapeños, red onions
€ 11.70

If you have allergies or intolerances, please ask for our allergen menu.



GRILL

We're all fired up for succulent meats and delicate fish. The 1,000 ° heat of our high-quality Robata grill infuses these specialities with exceptionally intense flavor.

STEAK MADAME

rump steak (180 g)
€ 18.80

.....
ENTRECÔTE (300 g)
€ 27.50

SURF AND TURF

rump steak (180 g)
with tiger prawns
€ 27.50

CHICKEN BREAST

€ 13.90

.....
SALMON STEAK
€ 15.50

BURGER

What's our recipe for exceptionally good burgers? Homemade patties, fresh ingredients and buns from the best baker. Our perfectly matured meat comes from cattle from species-appropriate, regional husbandry – and you can taste it!

CHEESE BURGER

beef patty, cheddar, tomato,
rocket, braised onions
€ 10.40

GOAT CHEESE BURGER **VGT**

sourdough roll, gratinated goat's cheese
with honey and walnut crust, rocket,
fig mustard, braised onions
€ 10.30

CHICKEN BURGER

grilled chicken breast,
mango chutney, tomato, rocket,
braised onions
€ 9.70



THE MONSTER

two beef patties,
cheddar sauce, double bacon,
rocket, braised onions
€ 18.20

BBQ BACON BURGER

beef patty, cheddar,
bacon, tomato, rocket, Jalapeños,
BBQ sauce, braised onions
€ 12.20

*Our burgers are served medium,
unless requested otherwise.*

SALMON BURGER

salmon fillet, tomato, rocket,
wasabi aioli, braised onions
€ 12.30



VEGAN BURGER **VGN**

Beyond Meat patty,
grilled vegetables, tomato, rocket
€ 14.60

BURGER UPGRADES

Beyond Meat patty € 4.80 **VGN**
beef patty 125 g € 4.20
bacon € 2.50
Jalapeños € 1.70 **VGN**
braised onions € 1.50 **VGN**
cheddar € 1.70

VEGETARIAN & VEGAN

AtelierF offers a variety of vegetarian and vegan dishes, which we have marked accordingly for you. Please feel free to contact us if you have any questions.

VGT vegetarian without meet, fish or gelatine

VGN vegan without animal products

SIDES VGT

FRENCH FRIES

€ 4.20

SWEET POTATO FRIES

€ 5.50

TRUFFLE FRIES

€ 5.80

ROSEMARY POTATOES

€ 4.20

BAKED POTATO

large baked potato, sour cream

€ 4.60

GARLICBREAD

crusty baguette, garlic butter

€ 3.30

MAC 'N CHEESE

macaroni, cheddar sauce

€ 5.50

ROCKET MAN

grilled green asparagus,
Grana Padano

€ 6.60

VEGGIE LOVER

rosemary potatoes, grilled vegetables,
green asparagus, Grana Padano

€ 6.50

PETIT CHIC VGN

mixed leaf salad, cucumber,
carrots, cherry tomatoes

€ 5.50

SAUCES VGT

Béarnaise

pepper

sour cream

Dijon mustard

homemade herb butter

wasabi mayonnaise

BBQ **VGN**

€ 2.20 each

truffle mayonnaise

€ 2.90

guacamole **VGN**

€ 3.20

ketchup **VGN**

mayonnaise

vegan mayonnaise **VGN**

€ 0.70 each

FRENCH AMERICAN KITCHEN

DESSERT VGT

CRÈME BRÛLÉE

vanille cream with a
caramelized crust

€ 5.80

CHOCOLATE MALHEUR

hot chocolate cake with
“half baked” core
(preparation time 15 min.)

€ 5.90

with vanilla ice cream + € 3.20



N.Y. CHEESECAKE

with raspberry topping

€ 5.70

APPLE CRUMBLE VGN

€ 5.80

with vanilla ice cream + € 3.20

SORBET VGN

raspberry, mango, lemon

per scoop € 3.50

doused with Cremant + € 2.80

ICE CREAM

chocolate, vanilla

per scoop € 3.20

SOFTDRINKS | JUICES | LEMONADES | WATER

COCA-COLA ^{1,2,4}	(0.2 l) € 3.50
COKE ZERO ^{1,2,4}	(0.2 l) € 3.50
FANTA ^{2,4}	(0.2 l) € 3.50
SPRITE	(0.2 l) € 3.50
MEZZO MIX ^{1,2,4}	(0.2 l) € 3.50

THOMAS HENRY

Ginger Ale ⁴	
Bitter Lemon ^{2,3}	
Tonic ^{2,3}	
Spicy Ginger	(0.2 l) € 3.90

JUICES

apple (cloudy)², blackcurrant,
passion fruit², rhubarb (0.2 l) € 3.90

JUICE SPRITZER

apple (cloudy)², blackcurrant,
passion fruit², rhubarb (0.3 l) € 4.20

LEMONADES

lime mint
raspberry lavender vanilla
orange ginger basil
(0.3 l) € 4.40

TAP WATER	(0.5 l) € 3.00
	(1.0 l) € 5.50

SAN PELLEGRINO

(btl. 0.75 l) € 6.50

ACQUA PANNA (btl. 0.75 l) € 6.50

BEER

KÖNIG PILSENER	(0.25 l) € 4.00
on tap	(0.4 l) € 5.20
KÖNIG PILSENER	
alcohol-free	(0.33 l) € 4.20
MILLER USA	(0.33 l) € 4.30
BENEDIKTINER WEISSBIER	(0.3 l) € 4.20
on tap	(0.5 l) € 5.70
BENEDIKTINER WEISSBIER	
alcohol-free	(0.5 l) € 5.80
ALSTERWASSER	(0.25 l) € 3.90
beer + Sprite	(0.4 l) € 5.00

APERITIFS

LIME MINT PROSECCO SPRITZER	(0.2 l) € 6.40
HIMBEER LAVENDEL VANILLA PROSECCO SPRITZER	(0.2 l) € 6.40
ORANGE GINGER BASIL PROSECCO SPRITZER	(0.2 l) € 6.40
APEROL SPRITZ ^{3,4}	(0.2 l) € 8.80
LILLET BLANC	
with Tonic ^{2,3} / Wild Berry / Prosecco	(0.2 l) € 7.60

LONGDRINKS

HENDRICK'S GIN with Tonic ^{2,3}	(0.24 l) € 9.80
SPEICHERSTADT GIN with Tonic ^{2,3}	(0.24 l) € 10.50
MOSCOW MULE	(0.24 l) € 9.20

COFFEE & TEA

ESPRESSO ¹	€ 2.80
ESPRESSO DOPPIO ¹	€ 3.80
ESPRESSO MACCHIATO ¹	€ 3.00
ESPRESSO DOPPIO MACCHIATO ¹	€ 4.00
CAPPUCCINO ¹	€ 3.60
LATTE MACCHIATO ¹	€ 3.90
MILCHKAFFEE ¹	€ 3.90
AMERICANO ¹	€ 3.30
Each coffee can optionally be ordered with Oatly oat drink.	+ € 0.70
FRESH MINT OR GINGER TEA with honey	€ 3.80
TEA CAFÉ PARIS JE T'AIME THÉ	€ 3.50
N°1 Earl Grey Imperial	
N°5 La Rochelle – herbal tea verbena mango	
N°6 La Camomille	

¹ contains caffeine

² contains antioxidants

³ contains quinine

⁴ contains coloring agent

All (sparkling) wines contain sulfites.

THE BEST OF SAVOIR VIVRE & AMERICAN SPIRIT

AtelierF is inspired by French cuisine and the uncomplicated American way of life. We serve American classics and French dishes redefined and lovingly prepared. Visit us for an uncomplicated lunch, after work or extensive shopping for a homemade burger, a steak from the grill or a crisp salad. And enjoy a good glass of wine, Champagne or a sparkling drink with it.

CREMANT & CHAMPAGNE

CREMANT BRUT Bouvet Ladubay, Loire	(0.1 l) € 6.60 (btl. 0.75 l) € 48.50
CREMANT BRUT ROSÉ Bouvet Ladubay, Loire	(0.1 l) € 6.90 (btl. 0.75 l) € 50.50
TAITTINGER CHAMPAGNER BRÚT RESERVE AOP Champagne	(0.1 l) € 13.00 (btl. 0.75 l) € 92.50
TAITTINGER CHAMPAGNER BRÚT RESERVE ROSÉ AOP Champagne	(btl. 0.75 l) € 114.00

WHITE WINE

HOUSE WINE dry	(0.2 l) € 5.70 (0.5 l) € 14.20
CHARDONNAY Domaine Fichet, Burgundy round full-bodied fruit, yellow stone fruit	(0.2 l) € 9.20 (btl. 0.75 l) € 34.00
PINOT GRIS QbA Meyer-Näkel & Klumpp, Baden intense fruit, balanced and smooth	(0.2 l) € 9.90 (btl. 0.75 l) € 36.50
SAUVIGNON BLANC Les Fumées Blanches, Côtes de Gascogne citrus, taut and crisp	(0.2 l) € 8.30 (btl. 0.75 l) € 30.50
RIESLING QbA Wittmann, Rhenish Hesse green apple, complex, mineral	(0.2 l) € 7.70 (btl. 0.75 l) € 27.50
CHABLIS La Chablisienne, Chablis yellow fruits, elegant, fresh	(btl. 0.75 l) € 48.50

ROSÉ WINE

HOUSE WINE dry	(0.2 l) € 5.50 (0.5 l) € 13.70
DOKTORSPIELE QbA Dr. Köhler, Rhenish Hesse ripe berries, slender, lively	(0,2 l) € 6.80 (btl. 0.75 l) € 24.50
AZURE ROSÉ AOP Domaine Mirabeau, Provence tangy fresh fruit, mineral and multilayered	(btl. 0.75 l) € 36.80

RED WINE

HOUSE WINE dry	(0.2 l) € 5.90 (0.5 l) € 14.70
CABERNET SAUVIGNON Robert Mondavi, California dark forest berries, harmonious round, balanced	(0.2 l) € 9.40 (btl. 0.75 l) € 34.50
BORDEAUX EDOUARD AOP Maison J.P. Moueix, Bordeaux full-bodied round, fragrant of cherry and plum	(0.2 l) € 8.90 (btl. 0.75 l) € 32.80
SAINT-EMILION GRAND CRU AOP Château Peyreau – Graf von Neipperg, Bordeaux strong full-bodied, pleasant note of wood, long lasting	(btl. 0.75 l) € 52.00
MARGAUX DU CHÂTEAU MARGAUX AOP Château Margaux, Bordeaux, 2014 highly complex wine from the famous Château Margaux, intense and persistent	(btl. 0.75 l) € 104.00

DIGESTIFS

SCHNAPPS (2 cl) Williams Christ Apricot Hazelnut	€ 4.50
--	--------