



STARTERS

AVOCADO TATAR VGN

avocado cucumber tatar,
beet carpaccio
appetizer € 9.80
main € 12.40
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TUNA TATAR

tuna, lime
appetizer € 11.80
main € 16.40

BEEF TATAR

fresh beef tatar,
quail egg yolk, spicy seasoned
appetizer (100 g) € 16.20
main (180 g) € 22.50

CHICKEN TENDERS

crispy fried chicken breast stripes,
BBQ sauce
€ 8.90
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ASPARAGUS SOUP VGT

green asparagus, cream
€ 7.20
with shrimp skewer + € 5.30

SALADS & BOWLS

CALIFORNIA BOWL VGN

quinoa, avocado, green beans,
beetroot, bell peppers, mixed leaf salad
€ 11.50
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MAUI POKÉ BOWL VGN

quinoa, edamame, cashew nuts,
pineapple, bell peppers,
mixed leaf salad
€ 14.50
with yellow fin tuna + € 9.20

SALADE NIÇOISE

mixed leaf salad, egg, potatoes,
green beans, tuna, cherry tomatoes
€ 12.40
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SALADE DE POULET

mixed leaf salad, cherry tomatoes,
egg, cucumber, carrot, green beans,
grilled chicken breast
€ 13.20

CAESAR SALAD

romaine lettuce, croutons,
cherry tomatoes, Grana Padano
small € 5.90 / large € 10.30
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SALADE VENDÔME VGT

mixed leaf salad, goat cheese,
caramelized walnuts,
cherry tomatoes
€ 12.30
.....

all salads available with **chicken, beef, shrimps, salmon,**
goat cheese or avocado
+ € 5.30

PETIT CHIC VGN

mixed leaf salad, cucumber,
carrots, cherry tomatoes
small € 5.90 / large € 9.30

CLASSICS



VEAL RAGOUT

veal, mushrooms, cream
€ 17.80
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CROQUE MONSIEUR* X PETIT CHIC

toast, bacon, cheese
x Petit Chic
€ 12.80

MOULES FRITES

mussels, white wine cream sauce,
french fries
€ 19.50
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TARTE FLAMBÉE ALSACE*

bacon, crème fraîche, red onions
€ 11.40

TARTE FLAMBÉE CHEVRE VGT

goat cheese, dried tomatoes,
lamb's lettuce, honey
€ 13.30
.....



TARTE FLAMBÉE JARDIN VGT

grilled vegetables, mushrooms,
tomatoes, pesto, Grana Padano
€ 12.50

* curing salts, phosphate and coloring agent possible, ** contains preservative
If you have allergies or intolerances, please ask for our allergen menu.

GRILL



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

NEW

SURF AND TURF

rump steak (200 g)
kaiser lobster
€ 27.50

SALMON STEAK

€ 17.80

STEAK MADAME

rump steak (200 g)
€ 18.80

ENTRECÔTE (250 g)

€ 27.50

CHICKEN BREAST

€ 14.30

NEW

EAT YOUR GREENS! VGT

green asparagus, zucchini,
bell peppers, mushrooms, spring leeks,
pesto, grana padano
€ 17.50

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!

CHEESEBURGER *

beef patty, cheddar, tomato,
rocket, braised onions
€ 10.70

GOAT CHEESE BURGER * VGT

gratinated goat's cheese
with honey walnut crust, rocket,
fig mustard, braised onions
€ 10.50

CHICKEN BURGER *

grilled chicken breast,
mango chutney, tomato, rocket,
braised onions
€ 9.90

THE MONSTER *

two beef patties,
cheddar sauce, double bacon,
rocket, braised onions
€ 18.60

BBQ BACON BURGER *

beef patty, cheddar,
bacon, tomato, rocket, Jalapeños,
BBQ sauce, braised onions
€ 12.40

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

SALMON BURGER *

salmon fillet, tomato, rocket,
wasabi aioli, braised onions
€ 13.20

VEGAN BURGER * VGN

Beyond Meat patty or Crunchy Xicken,
grilled vegetables, tomato, rocket
€ 14.80

BURGER UPGRADES

Beyond Meat patty* € 4.90 VGN

NEU Crunchy Xicken € 4.90 VGN

beef patty 125 g € 4.40

bacon* € 2.50

Jalapeños € 1.70 VGN

cheddar € 1.70

NEU cole slaw € 1.70 VGT

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 VGN

€ 4.40

SWEET POTATO FRIES * VGN

€ 5.60

TRUFFLE FRIES ** VGN

€ 5.90

ROSEMARY POTATOES VGN

€ 4.30

BAKED POTATO

large baked potato, sour cream

€ 4.70

MAC 'N CHEESE

macaroni, cheddar sauce

€ 5.90

NEW

BAGUETTE PROVENÇAL

crusty baguette, herb butter

€ 3.80

ROCKET MAN

grilled green asparagus,
Grana Padano

€ 6.90

VEGGIE-LOVER

rosemary potatoes, grilled
vegetables, green asparagus,
Grana Padano

€ 6.90

NEW

COLE SLAW VGT

carrot and white cabbage salad

€ 4.30

SAUCEN VGT

sweet chili mayonnaise

NEW

Béarnaise

pepper

sour cream

Dijon mustard

homemade herb butter

wasabi mayonnaise

BBQ VGN

€ 2.40 each

truffle mayonnaise

€ 2.90

guacamole VGN

€ 3.30

ketchup VGN

mayonnaise

vegan mayonnaise VGN

€ 0.80 each

FRENCH AMERICAN KITCHEN

DESSERT VGT

N.Y. CHEESECAKE

with raspberry topping

€ 6.60

CHOCOLATE MALHEUR

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

€ 6.30

with vanilla ice cream + € 3.30

CRÈME BRÛLÉE

vanille cream with a
caramelized crust

€ 6.20

CRÊPE

NEW

with chocolate cream
or peanut butter

€ 5.50

with vanilla ice cream + € 3.30

SORBET VGN

raspberry, mango, lemon

per scoop € 3.60

ICE CREAM

chocolate, vanilla

per scoop € 3.30

SOFTDRINKS | JUICES | LEMONADES | WATER

COCA-COLA ^{1,2,4}	(0.2 l) € 3.60
COKE ZERO ^{1,2,4,5}	(0.2 l) € 3.60
FANTA ^{2,4}	(0.2 l) € 3.60
SPRITE	(0.2 l) € 3.60
MEZZO MIX ^{1,2,4}	(0.2 l) € 3.60

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

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

JUICE SPRITZER	
apple (cloudy) ² , blackcurrant, passion fruit ² , rhubarb	(0.3 l) € 4.30

LEMONADES	
lime mint	
raspberry lavender vanilla	
orange ginger basil	(0.3 l) € 4.50

TAP WATER	(0.5 l) € 3.20
	(1.0 l) € 5.70

SAN PELLEGRINO	
	(btl. 0.75 l) € 6.60

ACQUA PANNA	(btl. 0.75 l) € 6.60
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BEER

KÖNIG PILSENER	(0.25 l) € 4.00
on tap	(0.4 l) € 5.40

KÖNIG PILSENER	
alcohol-free	(0.33 l) € 4.30

MILLER USA	(0.33 l) € 4.40
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BENEDIKTINER WEISSBIER	(0.3 l) € 4.30
on tap	(0.5 l) € 5.80

BENEDIKTINER WEISSBIER	
alcohol-free	(0.5 l) € 5.90

SHANDY	(0.25 l) € 3.90
beer, lemonade	(0.4 l) € 5.20

APERITIFS

LIME MINT PROSECCO SPRITZER	(0.2 l) € 6.50
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RASPBERRY LAVENDEL VANILLA PROSECCO SPRITZER	(0.2 l) € 6.50
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ORANGE GINGER BASIL PROSECCO SPRITZER	(0.2 l) € 6.50
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APEROL ^{3,4}	
Spritzer / Rosé	(0.2 l) € 8.90

LILLET BLANC	
Wild Berry ⁴ / White Peach ²	(0.2 l) € 7.80

WHITE PEACH SPRITZ ²	
Cremant Brut	(0.2 l) € 8.90

LONGDRINKS

HENDRICK'S		
Tonic ^{2,3} / Wild Berry ⁴	NEW	(0.24 l) € 9.90

ABSOLUT LEMON ^{2,3}	NEW	
Bitter Lemon		(0.24 l) € 9.90

COFFEE & TEA

ESPRESSO ¹	€ 2.90
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DOUBLE ESPRESSO ¹	€ 3.90
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ESPRESSO MACCHIATO ¹	€ 3.10
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DOUBLE ESPRESSO MACCHIATO ¹	€ 4.10
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CAPPUCCINO ¹	€ 3.70
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LATTE MACCHIATO ¹	€ 3.90
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MILCHKAFFEE ¹	€ 3.90
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FLAT WHITE ¹	NEW	€ 4.10
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AMERICANO ¹	€ 3.40
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Each coffee can optionally be ordered
with Oatly oat drink. + € 0.80

FRESH MINT OR GINGER TEA	
with honey	€ 3.90

SAMOVA TEA	NEW	€ 3.60
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Smooth Operator – chamomile

Lazy Daze – Earl Grey

Maybe Baby – fruit tea

Team Spirit – herbs/green Tea



PETIT FOURS VGT

MACARONS	€ 3.60
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LEMON CAKE	€ 1.80
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¹ contains caffeine, ² contains antioxidants, ³ contains quinine,

⁴ contains coloring agent, ⁵ contains sweetener

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) € 6.70 (btl. 0.75 l) € 48.80
CREMANT BRUT ROSÉ Bouvet Ladubay, Loire	(0.1 l) € 7.00 (btl. 0.75 l) € 51.00
TAITTINGER CHAMPAGNER BRÚT RESERVE AOP Champagne	(0.1 l) € 13,00 (btl. 0.75 l) € 94.00
TAITTINGER CHAMPAGNER BRÚT RESERVE ROSÉ AOP Champagne	(btl. 0.75 l) € 115.00

WHITE WINE

HOUSE WINE dry	(0.2 l) € 5.80 (0.5 l) € 14.40
CHARDONNAY Domaine Fichet, Burgundy round full-bodied fruit, yellow stone fruit	(0.2 l) € 9.30 (btl. 0.75 l) € 34.40
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) € 8.40 (btl. 0.75 l) € 30.80
RIESLING QbA Wittmann, Rhenish Hesse green apple, complex, mineral	(0.2 l) € 7.80 (btl. 0.75 l) € 27.70
CHABLIS La Chablisienne, Chablis yellow fruits, elegant, fresh	(btl. 0.75 l) € 48.50

ROSÉ WINE

HOUSE WINE dry	(0.2 l) € 5.60 (0.5 l) € 13.90
DOKTORSPIELE QbA Dr. Köhler, Rhenish Hesse ripe berries, slender, lively	(0,2 l) € 6.90 (btl. 0.75 l) € 24.70
AZURE ROSÉ AOP Domaine Mirabeau, Provence tangy fresh fruit, mineral and multilayered	(btl. 0.75 l) € 37.00

RED WINE

HOUSE WINE dry	(0.2 l) € 6.00 (0.5 l) € 14.90
CABERNET SAUVIGNON Robert Mondavi, California dark forest berries, harmonious round, balanced	(0.2 l) € 9.50 (btl. 0.75 l) € 34.80
BORDEAUX EDOUARD AOP Maison J.P. Moueix, Bordeaux full-bodied round, fragrant of cherry and plum	(0.2 l) € 9.00 (btl. 0.75 l) € 33.20
SAINT-EMILION GRAND CRU AOP Château Peyreau – Graf von Neipperg, Bordeaux strong full-bodied, pleasant note of wood, long lasting	(btl. 0.75 l) € 52.50
MARGAUX DU CHÂTEAU MARGAUX AOP Château Margaux, Bordeaux, 2014 highly complex wine from the famous Château Margaux, intense and persistent	(btl. 0.75 l) € 105.00

DIGESTIFS

SCHNAPPS (2 cl) Williams Christ Apricot Hazelnut	€ 4.80
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