



## STARTERS

### AVOCADO TATAR VGN

avocado cucumber tatar,  
beet carpaccio  
appetizer € 9.90  
main € 12.80

### TUNA TATAR

tuna, lime  
appetizer € 12.90  
main € 17.90

### BEEF TATAR

fresh beef tatar,  
quail egg yolk, spicy seasoned  
appetizer (100 g) € 16.80  
main (180 g) € 22.90

### CHICKEN TENDERS

crispy fried chicken breast stripes,  
BBQ sauce  
€ 9.80



### PUMPKIN COCONUT SOUP VGN

Hokkaido, coconut milk, ginger  
€ 7.90  
with shrimp skewer + € 5.90

## SALADS & BOWLS

### CALIFORNIA BOWL VGN

quinoa, avocado, green beans,  
beetroot, bell peppers, mixed leaf salad  
€ 12.80

### MAUI POKÉ BOWL VGN

quinoa, edamame, cashew nuts,  
pineapple, bell peppers,  
mixed leaf salad  
€ 15.90  
with yellow fin tuna + € 9.90

### SALADE NIÇOISE

mixed leaf salad, egg, potatoes,  
green beans, tuna, cherry tomatoes  
€ 13.20

### SALADE DE POULET

mixed leaf salad, cherry tomatoes,  
egg, cucumber, carrot, green beans,  
grilled chicken breast  
€ 14.70

### CAESAR SALAD

romaine lettuce, croutons,  
cherry tomatoes, Grana Padano  
small € 6.40 / large € 11.30

### SALADE VENDÔME VGT

mixed leaf salad, goat cheese,  
caramelized walnuts,  
cherry tomatoes  
€ 13.50

### PETIT CHIC VGN

mixed leaf salad, cucumber,  
carrots, cherry tomatoes  
small € 6.40 / large € 10.40

all salads available with **chicken, beef, shrimps, salmon,**  
**goat cheese or avocado**  
+ € 5.90

## CLASSICS

NEW

### BOEUF BOURGUIGNON

braised beef, root vegetables,  
red wine sauce  
€ 18.90

NEW

### ROASTBEEF SANDWICH

roastbeef, remoulade,  
rocket, tomato  
€ 18.70

### MOULES FRITES

mussels, white wine cream sauce,  
french fries  
€ 19.80

NEW  
RECIPE

### TARTE FLAMBÉE ALL AMERICAN\*

ground beef, bell peppers,  
cheddar cheese sauce, red onions,  
Grana Padano  
€ 12.80

### TARTE FLAMBÉE ALSACE\*

bacon, crème fraîche, red onions  
€ 12.40

### TARTE FLAMBÉE CHEVRE VGT

goat cheese, dried tomatoes,  
lamb's lettuce, honey  
€ 14.70

### TARTE FLAMBÉE JARDIN VGT

grilled vegetables, mushrooms,  
tomatoes, pesto, Grana Padano  
€ 13.90

## 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

### RUMPSTEAK TRUFFE

rump steak (200 g),  
truffle  
€ 34.40

### SALMON STEAK

€ 18.90

### STEAK MADAME

rump steak (190 g)  
€ 19.90  
with shrimp skewer + € 5.90

### ENTRECÔTE (250 g)

€ 28.40

### CHICKEN BREAST

€ 14.90

### EAT YOUR GREENS! VGT

green asparagus, zucchini,  
bell peppers, mushrooms, spring leeks,  
pesto, grana padano  
€ 18.90

## 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  
€ 11.40

### GOAT CHEESE BURGER \* VGT

gratinated goat's cheese,  
honey walnut crust, rocket,  
fig mustard, braised onions  
€ 11.30

### CHICKEN BURGER \*

grilled chicken breast,  
mango chutney, tomato, rocket,  
braised onions  
€ 10.40

### THE MONSTER \*

two beef patties,  
cheddar sauce, double bacon,  
rocket, braised onions  
€ 19.90



### BBQ BACON BURGER \*

beef patty, cheddar,  
bacon, tomato, rocket, Jalapeños,  
BBQ sauce, braised onions  
€ 13.40

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

### SALMON BURGER \*

salmon fillet, tomato, rocket,  
wasabi aioli, braised onions  
€ 14.40

### VEGAN BURGER \* VGN

Beyond Meat patty or Crunchy Xicken,  
grilled vegetables, tomato, rocket  
€ 15.80

### BURGER UPGRADES

Beyond Meat patty\* € 5.40 VGN  
Crunchy Xicken € 5.40 VGN  
beef patty 125 g € 4.90  
bacon\* € 2.80  
Jalapeños € 1.90 VGN  
cheddar € 1.90 VGT  
cole slaw € 1.90 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

€ 4.90

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### SWEET POTATO FRIES \* VGN

€ 5.90

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### TRUFFLE FRIES \*\* VGN

€ 6.40

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### ROSEMARY POTATOES VGN

€ 4.80

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### BAKED POTATO

large baked potato, sour cream

€ 5.20

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### MAC 'N CHEESE

macaroni, cheddar sauce

€ 6.20

### BAGUETTE PROVENÇAL

crusty baguette, herb butter

€ 4.20

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### ROCKET MAN

grilled green asparagus,  
Grana Padano

€ 7.50

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### VEGGIE-LOVER

rosemary potatoes, grilled  
vegetables, green asparagus,  
Grana Padano

€ 7.50

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### COLE SLAW

carrot and white cabbage salad

€ 4.50

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### MASHED POTATOES

€ 6.20

## SAUCEN VGT

sweet chili mayonnaise

Béarnaise

pepper

sour cream

Dijon mustard

homemade herb butter

wasabi mayonnaise

BBQ VGN

€ 2.50 each

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truffle mayonnaise

€ 3.20

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guacamole VGN

€ 3.50

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ketchup VGN

mayonnaise

€ 0.80 each

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vegan mayonnaise VGN

€ 0.90

# FRENCH AMERICAN KITCHEN

## DESSERT VGT

### APPLE CRUMBLE VGN

€ 6.50

with vanilla ice cream + € 3.60

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### CHOCOLATE MALHEUR

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

€ 6.90

with vanilla ice cream + € 3.60

### CRÈME BRÛLÉE

vanille cream with a  
caramelized crust

€ 6.80

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### CRÊPE

with chocolate cream  
or hazelnut cream

€ 6.10

with vanilla ice cream + € 3.60



### SORBET VGN

raspberry, mango, lemon

per scoop € 3.90

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### ICE CREAM

chocolate, vanilla

per scoop € 3.60

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

## SOFTDRINKS | JUICES | LEMONADES | WATER

<b>COCA-COLA</b> <sup>1,2,4</sup>	(0.2 l) € 3.90
<b>COKE ZERO</b> <sup>1,2,4,5</sup>	(0.2 l) € 3.90
<b>FANTA</b> <sup>2,4</sup>	(0.2 l) € 3.90
<b>SPRITE</b>	(0.2 l) € 3.90
<b>MEZZO MIX</b> <sup>1,2,4</sup>	(0.2 l) € 3.90

### SCHWEPPE

Ginger Ale <sup>4</sup>	
Bitter Lemon <sup>2,3</sup>	
Tonic <sup>2,3</sup>	(0.2 l) € 4.10

### JUICES

apple (cloudy)<sup>2</sup>, blackcurrant,  
passion fruit<sup>2</sup>, rhubarb (0.2 l) € 4.20

### JUICE SPRITZER

apple (cloudy)<sup>2</sup>, blackcurrant,  
passion fruit<sup>2</sup>, rhubarb (0.3 l) € 4.70

### LEMONADES

lime mint  
raspberry lavender vanilla  
orange ginger basil (0.3 l) € 4.90

<b>TAP WATER</b>	(0.5 l) € 3.30
	(1.0 l) € 5.90

### SAN PELLEGRINO

(btl. 0.75 l) € 6.90

**ACQUA PANNA** (btl. 0.75 l) € 6.90

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[@atelierf\\_hamburg](https://www.instagram.com/atelierf_hamburg)



## BEER

<b>KÖNIG PILSENER</b>	(0.25 l) € 4.40
on tap	(0.4 l) € 5.90
<b>KÖNIG PILSENER</b>	
alcohol-free	(0.33 l) € 4.80
<b>MILLER USA</b>	(0.33 l) € 4.90
<b>BENEDIKTINER WEISSBIER</b>	(0.3 l) € 4.80
on tap	(0.5 l) € 6.40
<b>BENEDIKTINER WEISSBIER</b>	
alcohol-free	(0.5 l) € 6.20
<b>SHANDY</b>	(0.25 l) € 4.30
beer, lemonade	(0.4 l) € 5.70

## APERITIFS

<b>LIME MINT PROSECCO SPRITZER</b>	(0.2 l) € 6.90
<b>RASPBERRY LAVENDEL VANILLA PROSECCO SPRITZER</b>	(0.2 l) € 6.90
<b>ORANGE GINGER BASIL PROSECCO SPRITZER</b>	(0.2 l) € 6.90
<b>APEROL SPRITZER</b> <sup>3,4</sup>	(0.2 l) € 9.90
<b>LILLET BLANC</b>	
Wild Berry <sup>4</sup> / White Peach <sup>2</sup>	(0.2 l) € 8.70
<b>WHITE PEACH SPRITZER</b> <sup>2</sup>	
Cremant Brut	(0.2 l) € 9.90
<b>MADEMOISELLE F.</b> <sup>2,3</sup> alcohol free	
passion fruit, blackcurrant, Bitter Lemon	(0,2 l) € 7.20

## LONGDRINKS

<b>HENDRICK'S</b>	
Tonic <sup>2,3</sup> / Wild Berry <sup>4</sup>	(0.24 l) € 10.90

<b>ABSOLUT LEMON</b> <sup>2,3</sup>	
Bitter Lemon	(0.24 l) € 10.50

## COFFEE & TEA

<b>ESPRESSO</b> <sup>1</sup>	€ 3.20
<b>DOUBLE ESPRESSO</b> <sup>1</sup>	€ 4.20
<b>ESPRESSO MACCHIATO</b> <sup>1</sup>	€ 3.40
<b>DOUBLE ESPRESSO MACCHIATO</b> <sup>1</sup>	€ 4.40
<b>CAPPUCCINO</b> <sup>1</sup>	€ 4.00
<b>LATTE MACCHIATO</b> <sup>1</sup>	€ 4.20
<b>MILCHKAFFEE</b> <sup>1</sup>	€ 4.30
<b>FLAT WHITE</b> <sup>1</sup>	€ 4.50
<b>AMERICANO</b> <sup>1</sup>	€ 3.80

Each coffee can optionally be ordered  
with Oatly oat drink. + € 0.80

<b>FRESH MINT OR GINGER TEA</b>	
with honey	€ 4.30

<b>SAMOVA TEA</b>	€ 3.90
Smooth Operator – chamomile	
Lazy Daze – Earl Grey	
Maybe Baby – fruit tea	
Team Spirit – herbs/green Tea	

<sup>1</sup> contains caffeine, <sup>2</sup> contains antioxidants, <sup>3</sup> contains quinine,

<sup>4</sup> contains coloring agent, <sup>5</sup> 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

<b>CREMANT BRUT</b> Bouvet Ladubay, Loire	(0.1 l) €7.30 (btl. 0.75 l) €53.50
<b>CREMANT BRUT ROSÉ</b> Bouvet Ladubay, Loire	(0.1 l) €7.50 (btl. 0.75 l) €55.00
<b>TAITTINGER CHAMPAGNER BRÚT RESERVE AOP</b> Champagne	(0.1 l) €14.50 (btl. 0.75 l) €104.00
<b>TAITTINGER CHAMPAGNER BRÚT RESERVE ROSÉ AOP</b> Champagne	(btl. 0.75 l) €127.50

### WHITE WINE

<b>HOUSE WINE</b> dry	(0.2 l) €6.50 (0.5 l) €16.20
<b>CHARDONNAY</b> Domaine Fichet, Burgundy round full-bodied fruit, yellow stone fruit	(0.2 l) €10.40 (btl. 0.75 l) €38.50
<b>PINOT GRIS</b> QbA Meyer-Näkel & Klumpp, Baden intense fruit, balanced and smooth	(0.2 l) €10.90 (btl. 0.75 l) €39.50
<b>SAUVIGNON BLANC</b> Les Fumées Blanches, Côtes de Gascogne citrus, taut and crisp	(0.2 l) €9.40 (btl. 0.75 l) €34.50
<b>RIESLING</b> QbA Battenfeld-Spanier, Rhenish Hesse opulent fruit, juicy, harmonious	(0.2 l) €9.80 (btl. 0.75 l) €35.90
<b>CHABLIS</b> La Chablisienne, Chablis yellow fruits, elegant, fresh	(btl. 0.75 l) €52.50

### ROSÉ WINE

<b>HOUSE WINE</b> dry	(0.2 l) €6.20 (0.5 l) €15.40
<b>DOKTORSPIELE</b> QbA Dr. Köhler, Rhenish Hesse ripe berries, slender, lively	(0.2 l) €7.70 (btl. 0.75 l) €27.50
<b>AZURE ROSÉ</b> AOP Domaine Mirabeau, Provence tangy fresh fruit, mineral and multilayered	(btl. 0.75 l) €39.50

### RED WINE

<b>HOUSE WINE</b> dry	(0.2 l) €6.70 (0.5 l) €16.60
<b>CABERNET SAUVIGNON</b> Robert Mondavi, California dark forest berries, harmonious round, balanced	(0.2 l) €10.50 (btl. 0.75 l) €38.50
<b>BORDEAUX EDOUARD</b> AOP Maison J.P. Moueix, Bordeaux full-bodied round, fragrant of cherry and plum	(0.2 l) €9.90 (btl. 0.75 l) €36.50
<b>SAINT-EMILION GRAND CRU</b> AOP Château Peyreau – Graf von Neipperg, Bordeaux strong full-bodied, pleasant note of wood, long lasting	(btl. 0.75 l) €54.50
<b>MARGAUX DU CHÂTEAU MARGAUX</b> AOP Château Margaux, Bordeaux, 2014 highly complex wine from the famous Château Margaux, intense and persistent	(btl. 0.75 l) €114.00

### DIGESTIFS

<b>SCHNAPPS</b> (2 cl) Williams Christ Apricot Hazelnut	€5.20
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