



## STARTERS

### AVOCADO TATAR VGN

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

NEW  
RECIPE

### TUNA TATAR

tuna, soy sauce, leek,  
Crème fraîche, black sesame  
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

NEW

### TOMATO SOUP VGT

with basil  
€ 7.50  
with shrimp skewer + € 5.90

## SALADS & BOWLS

### CALIFORNIA BOWL VGN

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

with yellow fin tuna + € 9.90

NEW

### TROPICAL BOWL VGN

mixed leaf salad, mango,  
cucumber, quinoa, cashew nuts,  
edamame, pomegranate seeds  
€ 15.20

### SALADE NIÇOISE

mixed leaf salad, egg, potatoes,  
green beans, tuna, cherry tomatoes  
€ 13.50

### SALADE DE POULET

mixed leaf salad, cherry tomatoes,  
egg, cucumber, carrot, green beans,  
grilled chicken breast  
€ 14.80

### CAESAR SALAD

romaine lettuce, croutons,  
cherry tomatoes, Grana Padano  
large € 11.40

### SALADE VENDÔME VGT

mixed leaf salad, goat cheese,  
caramelized walnuts,  
cherry tomatoes  
€ 13.80

### LE CHIC VGN

mixed leaf salad, cucumber,  
carrots, cherry tomatoes  
large € 10.50

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

## CLASSICS

NEW

### CHILI SIN CARNE VGN

vegan mince, tomatoes,  
beans, peppers,  
mild or spicy  
€ 12.50

### ROASTBEEF SANDWICH

roastbeef, remoulade,  
rocket, tomato  
€ 19.30  
with cole slaw topping + € 1.90

### MOULES FRITES

mussels, white wine cream sauce,  
french fries  
€ 19.80

### TARTE FLAMBÉE ALL AMERICAN\*

ground beef, bell peppers,  
cheddar cheese sauce, red onions,  
Grana Padano  
€ 14.20

### TARTE FLAMBÉE ALSACE\*

bacon, crème fraîche, red onions  
€ 12.90

### TARTE FLAMBÉE CHEVRE VGT

goat cheese, dried tomatoes,  
lamb's lettuce, honey  
€ 15.40

### TARTE FLAMBÉE JARDIN VGT

grilled vegetables, mushrooms,  
tomatoes, pesto, Grana Padano  
€ 14.40

## 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

### DRY AGED BEEF

6 weeks matured entrecôte  
200 g € 36.90

### STEAK MADAME

rump steak  
180 g € 19.50  
250 g € 26.50  
with shrimp skewer + € 5.90

NEW

### BEEF FILLET

180 g € 26.50  
250 g € 34.20

### EAT YOUR GREENS! VGT

green asparagus, zucchini,  
bell peppers, mushrooms,  
spring leeks, Grana Padano  
€ 18.90

### CHICKEN BREAST

€ 15.50

### SALMON STEAK

€ 19.50

## BURGER

What's our recipe for exceptionally good burgers? Homemade patties, fresh ingredients and buns from the best baker. Also vegan refined and delicious!

NEW RECIPE

### THE MONSTER \*

beef patty (150 g), pulled pork  
cheddar sauce, bacon,  
goat cheese, braised onions  
€ 19.90

### BBQ BACON BURGER \*

beef patty (150 g), cheddar,  
bacon, tomato, rocket, Jalapeños,  
braised onion, BBQ sauce  
€ 15.30

### CHEESEBURGER \*

beef patty (150 g), cheddar, tomato,  
rocket, braised onions  
€ 12.50

*Our burgers are served medium –  
well done on request.*

### CHICKEN BURGER \*

grilled chicken breast,  
mango chutney, tomato, rocket,  
braised onions  
€ 10.80

### SALMON BURGER \*

salmon fillet, tomato, rocket,  
wasabi aioli, braised onions  
€ 14.90

### GOAT CHEESE BURGER \* VGT

gratinated goat cheese,  
honey walnut crust, rocket,  
fig mustard, braised onions  
€ 11.40

NEW

### VEGAN XICKEN BURGER \* VGN

Crunchy Xicken,  
grilled vegetables, tomato, rocket  
sweet chili mayonnaise  
€ 16.20

### BURGER UPGRADES

Beyond Meat patty\* € 5.40 VGN

Crunchy Xicken € 5.40 VGN

beef patty 150 g € 5.90

bacon\* € 2.80

Jalapeños € 1,90 VGN

cheddar sauce € 1,50 VGT

cole slaw € 1,90 VGT

pulled pork € 1.90

## 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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### MASHED POTATOES

€ 6.20

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### MAC 'N CHEESE

macaroni, cheddar sauce

€ 6.40

### 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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### PETIT CHIC VGN

mixed leaf salad, cucumber,  
carrots, cherry tomatoes

small € 6.40

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### SMALL CAESAR

romaine lettuce, croutons,  
cherry tomatoes, Grana Padano

€ 6.40

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### COLE SLAW

carrot and white cabbage salad

€ 4.70

## SAUCEN VGT

Béarnaise

pepper

sour cream

Dijon mustard

homemade herb butter

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

sweet chili mayonnaise VGN

wasabi mayonnaise

€ 0.90 each

## 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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### CRÊPES

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 | JUICE & NECTAR | 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

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

<b>JUICE &amp; NECTAR</b>	
apple (cloudy) <sup>2</sup> , blackcurrant,	
passion fruit <sup>2</sup> , rhubarb	(0.2 l) € 4.20
also available as fruit spritzer	
	(0.3 l) € 4,70

<b>LEMONADES</b>	
rasperry lavender vanilla,	
lime mint,	
orange ginger basil	(0.3 l) € 4.90

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

<b>SAN PELLEGRINO</b>	
	(btl. 0.75 l) € 6.90

<b>ACQUA PANNA</b>	(btl. 0.75 l) € 6.90
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## 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>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
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<b>RASPBERRY LAVENDEL VANILLA PROSECCO SPRITZER</b>	(0.2 l) € 6.90
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<b>ORANGE GINGER BASIL PROSECCO SPRITZER</b>	(0.2 l) € 6.90
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<b>APEROL SPRITZER</b> <sup>3,4</sup>	(0.2 l) € 9.90
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<b>LILLET BLANC</b>	
with Wild Berry <sup>4</sup> / White Peach <sup>2</sup>	(0.2 l) € 8.70

<b>FRENCH KISS</b>	
Lillet, Gin, Wild Berry <sup>4</sup>	(0,2 l) € 9.80

<b>DÉJÀ-VU</b>	
with Wild Berry <sup>4</sup>	(0,2 l) € 9.80

<b>WHITE PEACH SPRITZER</b> <sup>2</sup>	
with 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) € 7.40

## LONGDRINKS

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

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

## COFFEE & TEA

<b>ESPRESSO</b> <sup>1</sup>	€ 3.20
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<b>DOUBLE ESPRESSO</b> <sup>1</sup>	€ 4.20
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<b>ESPRESSO MACCHIATO</b> <sup>1</sup>	€ 3.40
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<b>DOUBLE ESPRESSO MACCHIATO</b> <sup>1</sup>	€ 4.40
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<b>CAPPUCCINO</b> <sup>1</sup>	€ 4.00
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<b>LATTE MACCHIATO</b> <sup>1</sup>	€ 4.20
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<b>MILCHKAFFEE</b> <sup>1</sup>	€ 4.30
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<b>FLAT WHITE</b> <sup>1</sup>	€ 4.50
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<b>AMERICANO</b> <sup>1</sup>	€ 3.80
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Each hot beverage can optionally be ordered with Oatly oat drink. + € 0.80

<b>CHAI LATTE</b> 	€ 4.50
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<b>PINK SUPERFOOD LATTE</b> 	
goji berry and açai	€ 4.70

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

<b>SAMOVA TEA</b>	€ 3.90
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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) € 7.40 (btl. 0.75 l) € 54.50
<b>CREMANT BRUT ROSÉ</b> Bouvet Ladubay, Loire	(0.1 l) € 7.50 (btl. 0.75 l) € 55.00
<b>TAITTINGER CHAMPAGNER BRÛT RESERVE AOP</b> Champagne	(0.1 l) € 16.40 (btl. 0.75 l) € 119.00
<b>TAITTINGER CHAMPAGNER BRÛT RESERVE ROSÉ AOP</b> Champagne	(btl. 0.75 l) € 134.00

### WHITE WINE

<b>HOUSE WINE</b> dry	(0.2 l) € 6.70 (0.5 l) € 16.70
<b>CHARDONNAY</b> Les Jamelles, Languedoc-Rossillon 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) € 11.20 (btl. 0.75 l) € 41.40
<b>SAUVIGNON BLANC</b> Les Fumées Blanches, Côtes de Gascogne citrus, taut and crisp	(0.2 l) € 9.80 (btl. 0.75 l) € 35.80
<b>RIESLING</b> QbA Battenfeld-Spanier, Rhenish Hesse opulent fruit, juicy, harmonious	(0.2 l) € 9.40 (btl. 0.75 l) € 34.90
<b>CHABLIS</b> La Chablisienne, Chablis yellow fruits, elegant, fresh	(btl. 0.75 l) € 57.50

### ROSÉ WINE

<b>HOUSE WINE</b> dry	(0.2 l) € 6.40 (0.5 l) € 16.00
<b>DOKTORSPIELE</b> QbA Dr. Köhler, Rhenish Hesse ripe berries, slender, lively	(0.2 l) € 7.90 (btl. 0.75 l) € 29.30
<b>AZURE ROSÉ</b> AOP Domaine Mirabeau, Provence tangy fresh fruit, mineral and multilayered	(btl. 0.75 l) € 41.00

### RED WINE

<b>HOUSE WINE</b> dry	(0.2 l) € 6.80 (0.5 l) € 17.00
<b>CABERNET SAUVIGNON</b> Robert Mondavi, California dark forest berries, harmonious round, balanced	(0.2 l) € 11.20 (btl. 0.75 l) € 39.50
<b>BORDEAUX EDOUARD</b> AOP Maison J.P. Moueix, Bordeaux full-bodied round, fragrant of cherry and plum	(0.2 l) € 10.20 (btl. 0.75 l) € 37.80
<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) € 57.00
<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) € 118.00

### DIGESTIFS

<b>SCHNAPPS</b> (2 cl) Williams Christ / Apricot / Hazelnut	€ 5.20
<b>RED PASSION SHOT</b> (4 cl) Wodka, passion fruit, blackcurrant	€ 2.90