



Atelier **F**  
FRENCH AMERICAN KITCHEN

## STARTERS

### AVOCADO TATAR VGN

avocado cucumber tatar,  
beet carpaccio  
appetizer € 10.90  
main € 13.90

### TUNA TATAR

tuna, soy sauce, leek,  
Crème fraîche, black sesame  
appetizer € 13.90  
main € 19.40

### BEEF TATAR

fresh beef tatar,  
quail egg yolk, spicy seasoned  
appetizer (100 g) € 17.90  
main (180 g) € 24.50

### CHICKEN TENDERS

crispy fried chicken breast stripes,  
BBQ sauce  
appetizer € 8.80  
main € 10.90

NEW

### ESCARGOTS

6 snails baked with herb butter  
€ 14.90

NEW

### ONION SOUP

with puff pastry topping  
€ 9.50

NEW

### PUMPKIN COCONUT SOUP VGN

Hokkaido, coconut milk, ginger  
€ 8.80  
with shrimp skewer + € 5.90

## SALADS & BOWLS

### CALIFORNIA BOWL VGN

mixed leaf salad, avocado, bell peppers,  
green beans, beetroot, quinoa  
€ 14.30

with yellow fin tuna + € 10.90

### TROPICAL BOWL VGN

mixed leaf salad, mango,  
cucumber, quinoa, cashew nuts,  
edamame, pomegranate seeds  
€ 16.90

### SALADE NIÇOISE

mixed leaf salad, egg, potatoes,  
green beans, tuna, cherry tomatoes  
€ 14.90

NEW  
RECIPE

### SALADE POULET

mixed leaf salad, cherry tomatoes,  
egg, cucumber, carrot, green beans,  
grilled corn fed chicken breast  
€ 16.30

### CAESAR SALAD

romaine lettuce, croutons,  
cherry tomatoes, Grana Padano  
€ 12.80

### SALADE VENDÔME VGT

mixed leaf salad, goat cheese,  
caramelized walnuts, cherry tomatoes  
€ 14.90

### LE CHIC VGN

mixed leaf salad, cucumber,  
carrots, cherry tomatoes  
€ 11.30

all salads available with **corn fed chicken breast, beef,**  
**shrimps, salmon, goat cheese** or **avocado**  
+ € 6.50 each

## CLASSICS

NEW

### BOEUF BOURGUIGNON

braised beef, root vegetables,  
red wine sauce  
€ 19.90

NEW

### POULET ST. GERMAIN

corn fed chicken,  
morel mushroom cream  
€ 18.90

### MOULES FRITES

mussels, white wine cream sauce,  
french fries  
€ 21.20

### CHILI SIN CARNE VGN

vegan mince, tomatoes,  
beans, peppers, vegan creme  
– mild or spicy –  
€ 13.90

### TARTE FLAMBÉE ALL AMERICAN\*

ground beef, bell peppers,  
cheddar cheese sauce, red onions,  
Grana Padano  
€ 15.90

### TARTE FLAMBÉE ALSACE\*

bacon, crème fraîche,  
red onions  
€ 13.90

### TARTE FLAMBÉE CHEVRE VGT

goat cheese, dried tomatoes,  
lamb's lettuce, honey  
€ 16.90

### TARTE FLAMBÉE JARDIN VGN

grilled vegetables, mushrooms,  
tomatoes, vegan pesto  
€ 15.90

NEW  
RECIPE

## 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.

### BEEF FILLET

180 g € 28.50

250 g € 37.50

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### DRY AGED BEEF

6 weeks matured

200 g € 39.50

### STEAK MADAME

rump steak

180 g € 21.90

250 g € 28.50

with shrimp skewer + € 5.90



### CORN FED CHICKEN

€ 17.40

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### SALMON STEAK

€ 20.80

## BURGER

What's our recipe for exceptionally good burgers? Patties made from perfectly aged meat and fresh ingredients. Also vegan refined and delicious!

### CHEESEBURGER \*

beef patty, cheddar, tomato,  
rocket, braised onions

€ 13.50

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### BBQ BACON BURGER \*

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

€ 16.80

### THE MONSTER \*

beef patty, pulled pork,  
bacon, goat cheese, tomato,  
cheddar sauce, braised onions

€ 22.20



### DRY AGED BEEF BURGER

with tomato, rocket,  
braised onion

€ 22.40

with cheddar sauce + € 1.70

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### CHICKEN BURGER \*

grilled corn fed chicken breast,  
mango chutney, tomato, rocket,  
braised onions

€ 12.20

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### SALMON BURGER \*

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

€ 15.90



### GOAT CHEESE BURGER \* VGT

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

€ 12.80

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### BEYOND MEAT BURGER VGN

Beyond Meat patty, mushrooms,  
vegan cheddar alternative,  
truffle mayo, braised onions

€ 17.20

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### VEGAN XICKEN BURGER \* VGN

Crunchy Xicken Patty,  
grilled vegetables, tomato, rocket  
sweet chili mayo

€ 16.90

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

### BURGER UPGRADES

Beyond Meat patty\* € 5.90 VGN

Crunchy Xicken patty € 5.90 VGN

beef patty 150 g € 5.90

pulled pork € 2.10

bacon\* € 3.00

Jalapeños € 2.00 VGN

cole slaw € 2.00 VGT

cheddar sauce € 1.70 VGT

cheddar alternative € 1.40 VGN

gluten free bun € 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

### FRENCH FRIES VGN

€ 5.30

### SWEET POTATO FRIES \* VGN

€ 6.40

### TRUFFLE FRIES \*\* VGN

€ 6.90

### ROSEMARY POTATOES VGN

€ 5.40

### BAKED POTATO VGT

large baked potato, sour cream

€ 5.50

NEW

### POTATO GRATIN VGT

€ 5.20

### MAC 'N CHEESE

macaroni, cheddar sauce

€ 7.20

### BAGUETTE PROVENÇAL

crusty baguette, herb butter

€ 4.70

NEW

### RATATOUILLE VGN

€ 6.50

### ROCKET MAN VGT

grilled green asparagus,  
Grana Padano

€ 7.90

NEW  
RECIPE

### VEGGIE LOVER VGN

green asparagus, zucchini, peppers,  
celery, carrot, rosemary potatoes

€ 8.40

### PETIT CHIC VGN

mixed leaf salad, cucumber,  
carrots, cherry tomatoes

€ 6.90

### SMALL CAESAR

romaine lettuce, croutons,  
cherry tomatoes, Grana Padano

€ 7.20

### COLE SLAW VGT

carrot and white cabbage salad

€ 5.20

## SAUCEN

### BÉARNAISE VGT

PEPPER VGT

SOUR CREAM VGT

DIJON MUSTARD VGT

HOMEMADE  
HERB BUTTER VGT

BBQ VGN

€ 2.80 each

GUACAMOLE VGN

€ 3.50

KETCHUP VGN

MAYO VGN

€ 0.90

TRUFFLE MAYO VGN

€ 3.50

SWEET CHILI MAYO VGN

WASABI MAYO VGN

€ 2.80 each

*All our mayos are  
homemade and vegan.*

## DESSERT

### APPLE CRUMBLE VGN

with almonds and hazelnuts

€ 7.20

with vanilla ice cream + € 3.80

### CHOCOLATE MALHEUR VGT

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

€ 7.70

with vanilla ice cream + € 3.80

### CRÈME BRÛLÉE VGT

vanilla cream with a  
caramelized crust

€ 7.50

NEW  
RECIPE

### CRÊPES VGT

with Nutella  
or apricot jam

€ 6.90

with vanilla ice cream + € 3.80

### SORBET VGN

raspberry, mango

per scoop € 4.20

### ICE CREAM VGT

chocolate, vanilla

per scoop € 3.80

\* 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>SCHWEPPE</b>	
Ginger Ale <sup>4</sup> ,	
Bitter Lemon <sup>2,3</sup> ,	
Tonic <sup>2,3</sup>	(0.2 l) € 4.20

<b>JUICE &amp; NECTAR</b>	
apple (cloudy) <sup>2</sup> , blackcurrant,	
passion fruit <sup>2</sup> , rhubarb	(0.2 l) € 4.30
also available as fruit spritzer	
	(0.3 l) € 4.80

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

<b>TAP WATER</b>	(0.5 l) € 3.40
	(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) € 4.50
on tap	(0.4 l) € 5.90

<b>KÖNIG PILSENER</b>	
alcohol-free	(btl. 0.33 l) € 4.80

<b>BENEDIKTINER WEISSBIER</b>	(0.3 l) € 5.30
wheat beer, on tap	(0.5 l) € 6.80

<b>BENEDIKTINER WEISSBIER</b>	
alcohol-free wheat beer	(btl. 0.5 l) € 6.50

<b>SHANDY</b>	(0.25 l) € 4.40
beer, lemonade, on tap	(0.4 l) € 5.80

## APERITIFS

<b>LIME MINT SPRITZER</b>	(0.2 l) € 6.90
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<b>RASPBERRY LAVENDER VANILLA SPRITZER</b>	(0.2 l) € 6.90
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<b>ORANGE GINGER BASIL 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) € 8.80

<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) € 7.50

## 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>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>	€ 4.70
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<b>CINNAMON BUN LATTE</b> 	€ 4.70
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<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

## 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) €55.50
<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) €16.40 (btl. 0.75 l) €119.00
<b>TAITTINGER CHAMPAGNER BRÚT RESERVE ROSÉ AOP</b> Champagne	(btl. 0.75 l) €134.00

### WHITE WINE

<b>HOUSE WINE</b> dry	(0.2 l) €6.80 (0.5 l) €16.90
<b>CHARDONNAY</b> Les Jamelles, Languedoc-Rossillon round full-bodied fruit, yellow stone fruit	(0.2 l) €10.50 (btl. 0.75 l) €38.50
<b>GRAUBURGUNDER</b> QbA Louis Guntrum, Rhenish Hesse aromatic, full-bodied, persistent, harmonious acidity	(0.2 l) €10.70 (btl. 0.75 l) €39.50
<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) €58.00

### ROSÉ WINE

<b>HOUSE WINE</b> dry	(0.2 l) €6.60 (0.5 l) €16.40
<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) €7.00 (0.5 l) €17.40
<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) €58.00
<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) €119.00

### DIGESTIFS

<b>SCHNAPPS</b> (2 cl) Williams Christ / Apricot / Hazelnut	€ 5.30
<b>RED PASSION SHOT</b> (4 cl) Wodka, passion fruit, blackcurrant	€ 2.90

All (sparkling) wines contain sulfites.