2017

L'Atmosphere A La Carte Main Courses Menu 2017

L'Atmosphere Restaurant

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Main Courses

‘Un Plat.’

Guinean fowl supreme and ham, local seasonal vegetables €23.00

Rib eye steak with “Bordelaise sauce” €25.00

Classic beef casserole red wine sauce “Our Beef Bourguignon”. €23.00

Chicken casserole creamy sauce. €21.00

Duck breast, local seasonal vegetables, black currant sauce. €24.00

L Atmosphere Cassoulet with confit duck and pork belly and sausage. €23.00

Cod fillet with local vegetables and coco beans. €22.00

Salmon fillet creamy sauce. €19.00

Sea bream “Niçoise vegetables Basil sauce. €23.00

Main courses of the day, fish or meat (Ask our waiters). €……..

Vegan & Vegetarian Option

Risotto pešto chargrill vegetables €14.50

Vegetarian tasting plate €16.50

Chargrill local vegetables, tartelette Niçoise and goat cheese €16.50
Our meat comes exclusively from Irish Farms, and together we can guarantee you a healthy and tasty meat.

‘Bœuf Irlandais, nos viandes proviennent exclusivement d’élevage Irlandais, nous pouvons ainsi ensemble vous garantir une viande saine et gouteuse’

Local vegetables,

Our fish comes exclusively from local fisherman ‘Dayboat’