

Atlas House Special
1395,-
"A Bronx tale"
T-bone steak dry aged 21 days 1kg.
with pommes frites, hericot verts & béarnaise
serves 2-3 persons
E, M, S, SE, SU

ATLAS

Mains

Char-grilled langoustines market price
served with tarragon & brown butter
M, SH

Steak tartare 195,-
served with tartare sauce, herb salad & skinny fries
E, M, MU

French onion soup 175,-
with gratinated Gruyère cheese
G, M

Steak sandwich 245,-
beef tenderloin, tomato salsa, parmesan
& black garlic majones
E, G, MU

Vegetarian burger 245,-
served with Cheddar, caramelized onions, baked paprika
ketchup, black garlic aioli & french fries
E, G, M, SE, SO

Char-grilled burger 275,-
served with Cheddar, caramelized onions, baked paprika
ketchup, crispy ox tail, bacon, black garlic aioli & french fries
E, G, M, SE, SO

Sharing menu

425,- per person
Minimum 8 persons

Avocado toast
E, G, M
Stracciatella
G, M, N
House Caesar
E, F, C, G, MU, SE
New York Cheesecake
E, G, M

Salads

Stracciatella 190,-
served with baked beets, pickled cherries,
pistachios & arugula
G, M, N

House Caesar 245,-
romaine lettuce, grilled Lovise chicken with
kimchi sesame, bacon & croutons
C, E, F, G, MU, SE

Sweets

New York Cheesecake 115,-
E, G, M

Homemade Neapolitan ice cream 145,-
served with pistachio, vanilla, strawberry & cookies
E, G, M, N

Mont d'Or (Vacherin du Haut Doubs) 445,-
with quince chutney & raisin and nut crackers
serves 2-4 persons
E, G, M, N

Smoothies, juices & shakes

Smoothie of the day 69,-
Røyse Apple Juice 0,35 59,-
Røyse Apple & Rhubarb Juice 0,35 59,-
Organic Orange Juice 59,-
Milkshake - Strawberry, vanilla or dark chocolate 75,-

Coffee & tea

Coffee Löfbergs lilla 48,-
Tea selection from Perch`s 48,-
Espresso 48,-
Cappuccino 49,-

Soft drinks

Coca Cola, Coke Zero, Fanta & Sprite 54,-
Purezza sparkling water 49,-
drink as much as you want

Wine by the glass

Champagne & Sparkling wine

Anna Spinato Prosecco Brut 115,-
Perrier- Jouët Grand Brut 160,-

White

Georg Breuer, Riesling Charm 135,-
Baglio di Pinanetto, Insolia 145,-
David Sautereau, Sancerre 160,-
Justin Girardin, Chardonnay 169,-

Red

Giacosa Fratelli, Barbera d'Alba 130,-
Ch. St. Cosme, Grenache 140,-
Justin Girardin, Pinot Noir 169,-
Bogle, Cabernet Sauvignon 175,-

Oysters

Oysters with lemon, red wine vinegar & tabasco
Oysters Rockefeller classic oysters with herbs

Half & half (6 or 12 oysters)

1 for 46,-
6 for 275,-
12 for 545,-
MO, SU

Classics

Avocado toast 190,-
avocado salsa, ricotta cheese & poached egg
E, G, M

Eggs Benedict 175,-
E, G, M, SU

American pancakes 175,-
served with berries and maple syrup
G, M

Kids brunch

Pancakes with fresh berries 165,-
and milkshake – strawberry, vanilla or dark chocolate
E, G, M

Our hamburgers are cooked to medium . Please let us know if you would like it cooked differently

Allergies: C: Celery, E: Eggs, F: Fish, G: Gluten, M: Milk, MO: Molluscs, MU: Mustard, N: Nuts, SH: Shellfish, SE: Sesame, SO: Soya, SU: Sulphites

House Cocktails

Bloody Mary
Vodka, tomato, PX Sherry

Bellini
Prosecco, peach purée, raspberry

Mimosa
Prosecco, orange

Strawberry & lemongrass Margarita
Rooster tequila, strawberry, lemongrass, citrus

Passion Mule
Absolut Elyx vodka, passion fruit, Ginger Beer

All 165,-

You had me at New York.