

# ATELIER FLORIAN

BRUNCH MENU | 10:00 AM - 3:00 PM SATURDAY & SUNDAY

**SOCIAL HOUR SATURDAY 3:00 - 6:00 PM | ALL DAY SUNDAY**

**SUNDAY JAZZ BRUNCH 11:30-2:30**

## RAW BAR

**BLUEPOINT OYSTERS \$3/ea**

**OYSTERS OF THE DAY \$3.50/ea**

*\*Suggested wine pairing: Muscadet  
A classic dry French white wine  
\$10 gl / \$38 btl*

## EGGS

**CHAPEL EGGS BENEDICT \$16**

*Poached eggs, hollandaise, & bacon on  
English muffin, with salad and frites*

**SMOKED SALMON BENEDICT \$19**

*Poached eggs, hollandaise, smoked salmon,  
& spinach on an English muffin,  
petite salad & Belgian frites*

**AVOCADO BENEDICT \$16**

*Poached eggs, hollandaise, roasted tomato,  
& avocado on an English muffin,  
petite salad and Belgian frites*

**PORK BELLY BENEDICT \$17**

*Pan-seared pork belly, poached eggs,  
& Dijon mustard on English muffin,  
petite salad, and Belgian frites*

**BREAKFAST SANDWICH \$17**

*Fresh baked croissant, scrambled egg,  
avocado, cheddar cheese, sausage patty,  
hollandaise, and Belgian frites*

**CHEF'S OMELETTE \$15**

*Ask your server for today's selection,  
served with petite salad*



**ORANGE JUICE \$5**

**CRANBERRY JUICE \$5**

**COFFEE \$3**

*~ free refills ~*

*Substitute Almond Milk \$2*

**ESPRESSO \$4**

**DOUBLE ESPRESSO \$6**

**CAPPUCCINO \$5**

**DOUBLE CAPPUCCINO \$7**

**MACCHIATO \$5**

**AMERICANO \$5**

**HOT TEA \$4**

*Chamomile, Raspberry Hibiscus,  
Mint, Earl Grey, English Breakfast,  
Premium Green*

## MOULES FRITES

**PROVENÇALE \$26**

*Tomato passata broth with mirepoix, olive,  
fennel, capers, garlic & saffron*

**MARINIÈRE \$26**

*White wine broth with garlic, mirepoix,  
butter & lemon*

**LOBSTER \$26**

*Lobster bisque with white wine, mirepoix,  
butter & lemon*

**RED CURRY \$26**

*Coconut broth with kaffir lime, mirepoix,  
lemongrass*

**TEQUILA & LIME \$26**

*Tequila & lime juice broth with garlic,  
shallots, cilantro, and lime wedges*

## WAFFLES

**BELGIAN WAFFLE \$12**

*Berry compote, fresh whipped cream  
Add fresh fruit \$5*

**THE GENTLEMAN WAFFLE \$18**

*Served with bacon & over-easy eggs*

**THE FLORIAN PIRATE WAFFLE \$18**

*Banana, spiced rum dulce de leche,  
fresh whipped cream, toasted coconut*

**CHICKEN & WAFFLE \$18**

*Belgian waffle with crispy fried chicken*

## SALADS

Add Protein: Chicken \$7

Shrimp \$9 | Salmon \$12

**CAESAR SALAD \$12**

*Romaine lettuce, marinated white  
anchovies, shaved Parmesan, house-made  
croutons, Caesar dressing*

**KALE & STRAWBERRY SALAD \$14**

*Toasted sliced almonds, red onions,  
blueberries, and feta cheese. Served with a  
honey-citrus poppyseed dressing*

**ORGANIC BEET SALAD \$14**

*Baby beets, balsamic reduction, candied  
pecans, goat cheese crumbles*

## BREAKFAST CLASSICS

**PANCAKES \$14**

*3 pancakes of your choice:  
classic, chocolate chip, or blueberry*

**FRENCH TOAST \$16**

*Berry compote, fresh whipped cream,  
maple syrup*

**AVOCADO TOAST \$15**

*Avocado and a soft boiled egg  
on sourdough bread, petite salad.  
Add smoked salmon \$9*

**AVOCADO**

**BRUSCHETTA TOAST \$18**

*Avocado, cherry tomatoes, and burrata,  
served on sourdough with petite salad*

## ENTREES

**BEER BATTERED**

**FISH & CHIPS \$28**

*Fresh cod, house-made Belgian frites,  
tartar sauce & malt vinegar*

**CROQUE MONSIEUR \$16**

*Savory country ham smothered in  
bechamel sauce & Gruyere cheese, atop  
house-made toast, served with petite salad*

**BLACK INK**

**SEAFOOD PASTA \$34**

*Shrimp, mussels, squid, & bay scallops,  
served with squid ink linguine  
in a creamy lobster broth*

## A LA CARTE

**TWO EGGS \$4**

**SIDE OF BACON \$6**

**SMOKED SALMON \$9**

**BELGIAN FRITES \$8**

**AVOCADO \$5**

**CROISSANT \$6**

**FRESH FRUIT \$5**

**CLAM CHOWDER \$12**

EXECUTIVE CHEF:  
**Jean-Marc Cabriol**

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**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.  
Please alert your server if you have special dietary requirements / restrictions.**