

# ATELIER FLORIAN

DINNER ~ MONDAY - SATURDAY: 3:00 - 9:30 PM | SUNDAY 3:00 - 8:30 PM

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

BRUNCH: SATURDAY & SUNDAY ~ 10:00 - 3:00 PM | LUNCH: MONDAY-SUNDAY ~ 11:30 - 3:00 PM

## RAW BAR

**BLUEPOINT OYSTERS \$3/ea**

*Sourced from Westport, CT*

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

*\*Suggested wine pairing: Muscadet*

*A classic dry French white wine*

*\$10 glass*

## STARTERS

**FRIED CALAMARI \$15**

*Old Bay aioli*

*\*Upgrade to sweet cherry peppers &*

*shrimp: \$4 extra*

**CRISPY BRUSSELS SPROUTS \$11**

*Maple sugar, aged pecorino, lemon wedge*

**BLISTERED SHISHITO**

**PEPPERS \$12**

*Ranch spice and lime wedge*

**ASPARAGUS & SUNDRIED**

**TOMATO ARANCINI \$12**

*Swiss & mascarpone cheese, sun-dried*

*tomato pesto, topped with shaved*

*parmesan cheese*

**LE CHÈVRE \$15**

*Warm goat cheese, crushed hazelnuts,*

*dried figs chutney, and fresh crostini*

**AVOCADO GUACAMOLE \$14**

*Served with corn tortilla chips*

**SPICY TUNA TARTARE \$16**

*Green seaweed salad, unagi glazed, fresh*

*grilled crostini*

**BITTERBALLEN \$13**

*Belgian meatballs in marinara &*

*Parmesan sauce*

**BBQ SALMON TACOS (3) \$15**

*Beer-battered BBQ salmon tacos with*

*avocado, mango salsa, jalapeño cream*

**CRAB CAKES \$18**

*Served with mango salsa & mango coulis*



## MOULES FRITES

*Steaming pot of aromatic mussels*  
*Served with Belgian frites & lemon aioli*

**PROVENÇALE \$26**

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

**MARINIÈRE \$26**

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

**LOBSTER \$26**

*Lobster broth 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*

## SALADS

**ADD~ Chicken \$7**

**Shrimp \$9 | Salmon \$12**

**CAESAR SALAD \$13**

*Romaine lettuce, marinated white anchovy,*  
*shaved parmesan, house-made croutons,*  
*caesar dressing*

**ORGANIC BEET SALAD \$14**

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

**KALE & STRAWBERRY SALAD \$14**

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

**WATERMELON & FETA SALAD \$14**

*Served with mint oil & extra virgin olive oil*

## SOUPS

**NEW ENGLAND CLAM**

**CHOWDER \$12**

*Whole fresh clams, golden potato,*  
*bacon, light cream broth*

**FRENCH ONION SOUP \$12**

*Classic beef broth & caramelized*  
*onions with French bread crostini*  
*& melted Gruyere cheese on top*

## ENTREES

**BLACK ANGUS NY STRIP \$39**

*10 oz NY strip, creamy black peppercorn*  
*cognac sauce house-made Belgian frites*  
*& garlic baby spinach*

**BEER BATTERED**

**FISH & CHIPS \$28**

*Fresh Cod beer battered and fried*  
*served with house-made Belgian frites,*  
*lemon aioli, malt vinegar, and tartar sauce*

**BLACK INK**

**SEAFOOD PASTA \$34**

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

**PENNSYLVANIA FREE-RANGE**

**ORGANIC CHICKEN \$27**

*Pan-seared chicken finished in the oven,*  
*organic carrots & orange mousseline, green*  
*asparagus, and Moroccan Harissa sauce*

**POTATO GNOCCHI \$21**

*Served with Bison Bolognese sauce and*  
*topped with Parmesan cheese*  
*\*Vegetarian option available*

**PAN-SEARED SHRIMP**

**& SOBA SALAD \$31**

*Green seaweed salad, MAE ploy sweet chili*  
*sauce, fresh cilantro chopped green*  
*scallions, & unagi glazed*

**PAN-SEARED SALMON \$27**

*Celery-root apple mousseline, green*  
*asparagus, sun-dried tomato pesto sauce*

## SIDES

**HOUSE-MADE BELGIAN FRITES \$8**

*Served with house-made lemon aioli*

**SAUTEED GARLIC SPINACH \$8**

**HOUSE SIDE SALAD \$7**

*Crisp lettuce, cherry tomato, red onion,*  
*honey-citrus poppyseed dressing*

**CELERY-ROOT APPLE MOUSSELINE \$8**

**ASPARAGUS \$8**

**EXECUTIVE CHEF:**  
**Jean-Marc Cabirol**

**Atelier Florian Restaurant**  
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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.