

ATELIER FLORIAN

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

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

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

RAW BAR

BLUEPOINT OYSTERS \$3ea
Sourced from Westport, CT

OYSTERS OF THE DAY \$3ea
**Suggested wine pairing: Muscadet
A classic dry French white wine
\$10 glass*

STARTERS

FRIED CALMARI \$14
Old Bay aioli

CRISPY BRUSSEL SPROUTS \$9
Maple sugar, aged pecorino, lemon wedge

BLISTERED SHISHITO PEPPERS \$9
Ranch spice and lime wedge

FISH TACOS (3) \$14
Crispy cod, lemon aioli, pico de Gallo

ROASTED BUTTERNUT SQUASH ARANCINI \$12
Swiss & mascarpone cheese, green pesto aioli, topped with shaved parmesan cheese

LE CHÈVRE \$14
Warm goat cheese, crushed hazelnuts, dried figs chutney, and fresh crostini

SOUPS

FRENCH ONION SOUP \$11
Gruyère Cheese, French bread crouton, caramelized onions, beef broth

LOBSTER CHOWDER \$11
Creamy lobster bisque with sweet corn, potatoes, celery, & oyster crackers

MOULES FRITES

PROVENÇALE \$26
Tomato passata broth, mirepoix, olive, fennel, capers, garlic, saffron, served with Belgian frites

MARINÈRE \$26
White wine, garlic, mirepoix, butter, lemon, served with Belgian frites

LOBSTER \$26
Lobster bisque, white wine, mirepoix, butter, lemon, served with Belgian frites

RED CURRY \$26
Coconut broth, kaffir lime, mirepoix, lemongrass, served with Belgian frites

SALADS

ADD~ Chicken \$7
Shrimp (3) \$9 | Salmon \$14

CAESAR SALAD \$12
Romaine lettuce, marinated white anchovy, shaved parmesan, house-made croutons, caesar dressing

PEAR SALAD \$14
Poached anjou pear, baby spinach, sliced toasted almond, dried cranberry, 100% oil-free pear dressing

ORGANIC BEET SALAD \$14
Baby beets, balsamic reduction, candied pecans & goat cheese

FLORIAN COBB SALAD \$15
Romaine lettuce, avocado, hard-boiled egg, blue cheese crumble, cherry tomatoes, bacon, buttermilk dressing

SIDES

HOUSE-MADE BELGIAN FRITES \$8
Lemon aioli

SAUTEÉD GARLIC SPINACH \$8

HOUSE SIDE SALAD \$7
Crisp lettuce, cherry tomato, red onion, balsamic vinaigrette

PUMPKIN RAVIOLI (3) \$7
with sage brown butter sauce

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 \$26
Fresh Cod beer battered and fried served with house-made Belgian frites, Lemon aioli, malt vinegar, and tartar sauce

RED WINE BRAISED BLACK ANGUS SHORTRIBS \$26
Served with celery root & apple mousseline, garnished with apple salad

BLACK INK SEAFOOD PASTA \$27
Shrimp, mussels, squid, & bay scallops, served with squid ink linguine in a creamy lobster broth

ROASTED BEET GNOCCHI \$19
Gluten-free roasted beet & ricotta gnocchi with sage brown butter sauce & walnuts

MAPLE SUGAR FREE-RANGE ORGANIC CHICKEN \$26
Pan seared chicken finished in the oven, served with pumpkin ravioli, creamy maple dijon mustard sauce, & roasted pumpkin seeds

ATELIER FLORIAN BOUILLABAISSE \$36
An aromatic seafood stew with Mussels, shrimp, clams, salmon, fingerling potatoes, and fennel. Served with crostinis with rouille.

LOBSTER ROLL \$36
Served hot with lemon butter or cold with lemon aioli on a brioche bun, with Belgian frites & lemon aioli

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.