

ATELIER FLORIAN

LUNCH MENU | 11:30 - 3:00 PM

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

BRUNCH: SATURDAY & SUNDAY ~ 10:00 - 3:00 PM | DINNER: MONDAY-SATURDAY ~ 3:00 - 9:30 PM | SUNDAY: 3:00 - 8:30 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

CRISPY BRUSSELS SPROUTS \$11
Maple sugar, aged pecorino, lemon wedge

BLISTERED SHISHITO PEPPERS \$12
Ranch spice and lime wedge

SPICY TUNA TARTARE \$16
*Green seaweed salad, unagi glazed, fresh
grilled crostini*

BBQ DUCK DRUMETTES (3) \$14
*Slow cooked and crisp finished with
honey Mississippi BBQ sauce &
mango salsa*

BBQ SALMON TACOS (3) \$15
*Beer-battered BBQ salmon tacos with
avocado, mango salsa, jalapeño cream*

SALADS

ADD: Chicken \$7 |
Shrimp (3) \$9 | Salmon \$12

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

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

KALE & STRAWBERRY SALAD \$14
*Toasted sliced almonds, red onions,
blueberries, and feta cheese. Served with a
honey-citrus poppyseed dressing*

MOULES FRITES

Option of 1lb or 2lbs

PROVENÇALE \$18/\$26
*Tomato passata broth, mirepoix, olive,
fennel, capers, garlic, saffron,
served with Belgian frites*

MARINIÈRE \$18/\$26
*White wine, garlic, mirepoix, butter, lemon,
served with Belgian frites*

LOBSTER \$18/\$26
*Lobster bisque, white wine, mirepoix, butter,
lemon, served with Belgian frites*

RED CURRY \$18/\$26
*Coconut broth, kaffir lime, mirepoix,
lemongrass, served with Belgian frites*

TEQUILA & LIME \$18/\$26
*Tequila & lime juice broth with garlic,
shallots, cilantro, and lime wedges*

SANDWICHES

L' HAMBURGER \$19
*Applewood bacon-onion jam, swiss cheese, lettuce,
tomatoes, bourbon aioli, served with Belgian frites*

LA CALIFORNIE BURGER \$19
*8oz burger, avocado, overeasy egg, spicy mayo,
lettuce, red onion, served with Belgian frites*

CHICKEN CUTLET SANDWICH \$19
*Served on a brioche bun with lettuce and mayo.
Served with Belgian frites*

CROQUE MONSIEUR \$16
*Savory country ham smothered in béchamel sauce
& Gruyere cheese, atop house-made toast, with
salad tossed in citrus dressing
Add Sunny-Side-Up Egg: \$2

AVOCADO TOAST \$16
*Avocado spread on sourdough bread, goat cheese
crumbles, salad served on the side
tossed in citrus dressing*

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

BEER BATTERED FISH & CHIPS \$28
*Fresh cod, house-made Belgian frites,
and tartar sauce*

BLACK ANGUS NY STRIP \$39
*10 oz NY strip creamy black peppercorn
cognac sauce house-made Belgian frites
& garlic baby spinach*

BLACK INK SEAFOOD PASTA \$34
*Shrimp, mussels, squid, bay scallops,
and a creamy clam sauce*

POTATO GNOCCHI \$21
*Served with buffalo 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*

SIDES

HOUSE-MADE BELGIAN FRITES \$8
Lemon aioli

SAUTEÉD GARLIC SPINACH \$8

HOUSE SIDE SALAD \$7
*Crisp lettuce, tomato, onion,
tossed in balsamic vinaigrette*

DESSERTS

VANILLA CRÈME BRÛLÉE \$8

VANILLA FLAN \$8

CHOCOLATE MOUSSE \$8

GELATO \$8
Vanilla or Chocolate

BELGIAN CHEESECAKE \$8

SORBET \$8
**Suggested Dessert wine:
Diamarine Rosé or Mezzacorona*

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.