

ATELIER FLORIAN

LUNCH MENU | 11:30 - 3:00 PM

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

BRUNCH: SATURDAY & SUNDAY ~ 10:00 - 3:00 PM | DINNER: TUESDAY-SATURDAY ~ 3:00 - 9:30 PM | SUNDAY: 3:00 - 8:30 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 CALAMARI \$14
Old bay aioli

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

**BLISTERED SHISHITO
PEPPERS \$9**
Ranch spice and lime wedge

BBQ DUCK DRUMETTES \$14
Slow cooked & crisped finished with
honey Mississippi BBQ sauce
& mango-pineapple salsa

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,
toasted almond,, 100% oil-free pear
dressing

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

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

MOULES FRITES ~ 1LB

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

MARINÈRE \$18
White wine, garlic, mirepoix, butter, lemon,
served with Belgian frites

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

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

SANDWICHES

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

CHICKEN CUTLET SANDWICH \$19
Served on a brioche bun with lettuce,
tomatoes, pickled red onion,
and a maple-dijon mustard aioli,
served with Belgian frites

LOBSTER ROLL \$36
Served hot with lemon butter or cold with
tarragon mayo on a brioche bun,
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

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

SOUPS

SOUP OF THE DAY \$9
Please ask your server

FRENCH ONION SOUP \$9
Gruyère Cheese, French bread crouton,
caramelized onions, beef broth

LOBSTER CHOWDER \$9
Creamy lobster bisque with sweet corn,
potatoes, celery, & oyster crackers

ENTREES

**BEER BATTERED
FISH & CHIPS \$24**
Fresh cod, house-made Belgian frites,
and tartar sauce

PUMPKIN RAVIOLI \$19
Served with brown butter sage sauce

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

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 \$27**
Shrimp, mussels, squid, bay scallops,
and a creamy clam sauce

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

SORBET \$8
Mango or Raspberry
*Suggested dessert wine:
Diamarine Rosé or Mezzacorona

EXECUTIVE CHEF:
Jean-Marc Cabriol

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