

OUR STORY

ATELIER, "AN ARTIST'S WORKSHOP OR STUDIO".

A PLACE WHERE CREATIVITY IS KING.

A PLACE WHERE INSPIRATION FLOWS, IDEAS ARE BORN
AND FRESH INGREDIENTS ARE TRANSFORMED.

A PLACE WHERE OUR CHEFS CREATE FRENCH-INSPIRED
MASTERPIECES FOR YOUR DELIGHT.

BON APPÉTIT

TO SHARE	
PISSALADIÈRE	24
ONION & ANCHOVY FLAT BREAD, ROCKET LEAVES, AGED PARMESAN	
CHARCUTERIE	38
HOUSE-MADE CHICKEN LIVER MOUSSE, ARTISAN CURED MEATS, CONDIMENTS, CRACKERS	
ARTISAN SOURDOUGH BREAD	8
EXTRA VIRGIN OLIVE OIL AND BALSAMIC, PEPE SAYA BUTTER ADD HOUSE-MADE BUTTER	

ENTRÉES	
PACIFIC OYSTERS (GF)	4.5ea
SHALLOT CIDER VINEGAR, LEMON WEDGE	
LÉGUMES (GF)	22
BABY BEETROOT, LEEKS VINAIGRETTE, SMOKED CORN HUMMUS	
CÊPES MUSHROOM SOUP (GF)	26
QUAIL BREAST, CRUMBLED CHESTNUT, TRUFFLE RICOTTA ADD WESTERN AUSTRALIA MANJIMUP STONEBARN FRESHLY SHAVED BLACK TRUFFLE	
16/6gr	
SALMON CELERIAC TARTLET	27
HOUSE-MADE GRAVLAX, CELERIAC AND SPANNER CRAB REMOULADE	
PLANCHA XL YAMBA PRAWNS	38
FLAMBÉ PASTIS, GRAPEVINE TOMATO CONFIT, AIOLI	



BOUCHERIE ATELIER

ALL STEAKS GRILLED TO YOUR LIKING IN OUR MIBRASA OVEN,
CHARRED MEYER LEMON, CONFIT GARLIC PURÉE, PEPPERCORN BRANDY JUS

GRASSLANDS BEEF TENDERLOIN (GF)	45
200G	
GRAINGE SILVER BEEF RIB EYE CUTLET (GF)	57
300G	
GRASS-FED STRIPLOIN (GF)	45
250G	
CÔTE DE BOEUF	
PINNACLE TOMAHAWK MSA 1KG	140
SELECTION OF HOUSE-MADE SALT AND MUSTARD	
WHITE PYRENEES LAMB RACK 8 RIB	130
WEST VICTORIA LAMB SELECTION OF HOUSE-MADE SALT AND MUSTARD	
FREE RANGE DUCK BREAST SAVEURS D’AUTOMNE (GF)	45
CAULIFLOWER PURÉE, GLAZED ENDIVE, APPLE CIDER SAUCE	
SLOW COOKED ANGUS BEEF CHEEK	42
TRUFFLE LINGUINE, ROASTED HEIRLOOM CARROTS ADD WESTERN AUSTRALIA MANJIMUP STONEBARN FRESHLY SHAVED BLACK TRUFFLE	
16/6gr	

Atelier

BY S O F I T E L

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POISSONNERIE	
BARRAMUNDI	45
PARMESAN CRUST, RATATOUILLE, ROSEMARY JUS, BASIL OIL	
JOHN DORY (GF)	45
SAUTÉED POTATO LEEK, BROCCOLINI, TRUFFLE CREAM ADD WESTERN AUSTRALIA MANJIMUP STONEBARN FRESHLY SHAVED BLACK TRUFFLE	
16/6gr	
STEAMED WHOLE MARKET FISH	MP
VEGAN	
CAULIFLOWER STEAK (GF)	30
WHOLE BAKED, SMOKED PAPRIKA, ROASTED GARLIC, CHIMICHURRI	
SIDES	
PARIS POTATO PURÉE (GF)	14
POMMES FRITES	12
PLANCHA MARKET GREENS (GF)	14
CHILI GARLIC OIL, FRIED SHALLOTS	
PARMESAN POLENTA (GF)	12
RATATOUILLE (GF)	14
MIXED LEAF SALAD	12
PARMESAN, PONZY TRUFFLE DRESSING	
DESSERTS	
MIGNARDISE PLATE	18
CARAMEL TARTLET, RED BERRY BOAT, PASSIONFRUIT PAVLOVA	
RED BERRY PANNA COTTA	18
VANILLA CREAM, SABLE COOKIE, COULIS, FRESH BERRIES	
MILLE-FEUILLE	18
LAYERED PUFF PASTRY AND CUSTARD, SEASONAL FRUITS, ICE CREAM	
EXPRESSO FROZEN PARFAIT	18
HOT CHOCOLATE VALRHONA GUANAJA GANACHE, KAHLÚA GELÉE, COCOA CRISPS	
AFFOGATO	20
SELECTION OF KAHLÚA, BAILEYS OR FRANGELICO	
CHEESE DISCOVERY PLATE	32
WASHED RIND, TRUFFLE BRIE, BLUE, CHEDDAR	
LE DAUPHIN PETIT DOUBLE CRÈME (200GR)	50
BLACK TRUFFLE HEART, SOURDOUGH TOAST	