

# Atelier Asian Tapas

## ENGLISH MENU

### Tapas menu

*We recommend ca.3 dishes per person for a full meal*

<b>Crispy Springrolls</b> made by chicken and scampi <i>Allergen: shellfish</i>	72,-
<b>Gratinated Scallop</b> in chili and ginger sauce <i>Allergen: fish sauce, molluscs, milk, egg, mustard</i>	75,-
<b>Scampi</b> in coriander with sour mango salad <i>Allergen shellfish, fish sauce</i>	89,-
<b>Tempura Scampi</b> with sour mango salad, sweet'n sour ginger sauce <i>Allergen: shellfish, fish sauce</i>	99,-
<b>Fried Salmon</b> with aroma mushroom, pak choy and ginger-soya sauce <i>Allergen: fish, sesame, soy, gluten, sulfite</i>	89,-
<b>Fish &amp; Shellfish soup</b> in red curry <i>Allergen: fish, shellfish, molluscs</i>	105,-
<b>Steamed Mussels</b> in coconut & leamongrass broth <i>Allergen: molluscs</i>	105,-
<b>Grilled Chicken</b> with asian coleslaw and rich peanut sauce <i>Allergen: peanut, fish sauce, sesame</i>	82,-
<b>Grilled Duck</b> with aroma mushroom, pak choy and ginger-soya sauce <i>Allergen: soya(gluten)</i>	125,-
<b>Grilled Marinated Lamb Carré</b> with aroma mushroom and glazed root vegetables and spicy tamarind sauce <i>Allergen: fish sauce</i>	125,-
<b>Grilled Entrecote</b> with celery salad <i>Allergen: gluten, fish sauce, celery, molluscs, soy</i>	99,-
<b>Venison fillet</b> cold marinated in tamarind sauce (served cold) <i>Allergen: fish sauce, shellfish(only in the prawn crackers)</i>	105,-
<b>Fried Foie Gras</b> apples a la Saigon <i>Allergen: sulfite, wheat gluten, soy</i>	103,-
<b>Kim Chi</b> <i>Allergens: fisk, shrimp</i>	30,-
<b>Prawn Crackers</b> <i>Allergen: shellfish</i>	25,- /40,-
<b>Ris</b>	29,-



### Tapas

#### Sharing Menu

1 glass of Cava

Venison fillet

Crispy Springrolls

Gratinated Scallop

Scampi

Grilled Duck

Dessert

**382,- pr. Person**  
(minimum 2 people)

### Tapas

#### Set - Menu

1 glass Riesling Von Roten

1 glass Barbara d'Alba

Crispy Springrolls

Gratinated Scallop

Grilled Duck

**465,- pr. Person**

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1 glass Riesling Von Roten

1 glass Barbara d'Alba

Gratinated Scallop

Venison fillet

(served cold)

Grilled Marinated Lamb  
Carré

**465,- pr. Person**

### Dessert

Passion Fruit Crème Brûlée

Allergen: milk, egg

75,-