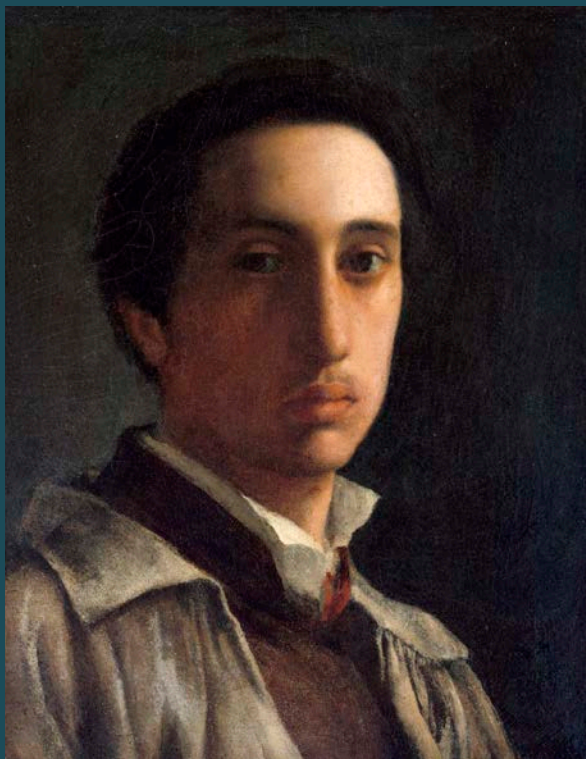




THIS MENU IS AVAILABLE IN ENGLISH ONLY

Degas

L'ATELIER
BISTROT



DEGAS

LIFE AND WORK

Edgar Degas (1834 – 1917) born in Paris into a wealthy family, is one of the most celebrated artists who was prominent in the Impressionist group and widely celebrated for his images of Parisian life. The art he made over more than fifty years of constant creativity and renewal, fusing Impressionistic sensibilities with traditional approach, embraces painting, drawing, printmaking, monotypes, sculpture and photography, and has had an immense impact on modern and contemporary art.

BELLE ÉPOQUE

The Belle Époque was a period of peace in Europe, optimism, technological innovation and scientific discovery. The arts flourished in Paris, with many masterpieces of literature, music, theater, and visual art gaining worldwide recognition. Modern life as he experienced it in nineteenth-century Paris provided Degas with a repertoire of motifs he explored with endless variation and innovation; from scenes of work and industry to ballet and the theatre, horse-races, café scenes, scene world are his focus. In the works of Degas relives the soul of an elegant and romantic Paris, with a snobby and decadent soul.

IMPRESSIONISM

Even though he took a leading role in organizing the Impressionist Exhibitions in 1874 and is considered one of the movement's founders, Degas had a contentious relationship with his contemporaries.

While most of the Impressionists loved to create en plein air (outside), Degas preferred to create indoors. And rather than spontaneously capturing a moment in time, he studied his subjects carefully, meticulously capturing their movement. As Degas himself explained, “No art is less spontaneous than mine”.



BALLERINAS

Degas's principal subject was the human - especially the female - figure, which he explored in works ranging from the somber portraits of his early years to the studies of laundresses, cabaret singers, milliners, and prostitutes of his Impressionist period. Degas' dancers explore the tension between the natural gestures of performers at rest and the stylized movements of classical ballet. But also, he depicts the more informal situations around them: the behind-the-scenes world of the rehearsal room or the dance class, the dancers' preparation and tension prior to a performance and the more relaxed, casual moments that followed afterwards. He made more than 1500 works of dancers throughout his life.



MOVEMENT

He sees in the ballet an ideal subject of observation of fast motion as well as a vast opportunity for space composition. His whole work as a painter may be characterized by his objective approach of subjects, an extreme concern about realism and study about motion. He tries to seize motion through natural and spontaneous poses.



COMPOSITION

His visual memory enables him to precisely translate in workshop the subjects that he observed, which he recreates in extraordinary pictorial compositions. Strongly influenced by incipient photography, that he also practices, his innovative vision proposes new, original points of view and a work on perspective never seen before.

TECHNIQUE

Degas's realism reached its peak portraying dancers. Since he had been practicing pastel work for a long time, he will more and more privilege this technique when his sight will get too deteriorated for meticulous oil painting. He will adopt a more free and lighter technique, modeling volumes by only mean of light and enhancing the whole by some strokes of pure color.

L'ATELIER BISTROT

SOMETHING TO EAT

	€		€
POILANE RUSTIC BREAD, TRADITIONAL BUTTER <i>Pain poilâne chaud, beurre de baratte</i>	4	SAVOURY BACON AND GRUYÈRE CHEESE TART <i>Quiche lorraine</i>	7
SELECTION OF FARMER TERRINE, BAYONNE HAM, SALAMI, PICKLES AND DIJON MUSTARD <i>Assiette de charcuterie</i>	16	OVEN-BAKED ONION SOUP <i>Soupe à l'oignon gratinée</i>	7
TRADITIONAL POTTED PORK MEAT <i>Pot de rillettes</i>	11	MIXED GREENS, TOASTED WALNUTS, FOIE GRAS, CONFIT DUCK GIZZARD, SMOKED DUCK BREAST, POTATO & RUSTIC BREAD* <i>Salade périgourdine</i>	13
RAMEKIN BAKED EGGS WITH CREAM, WHITE MUSHROOM, THYME, RED WINE REDUCTION* <i>Œufs en cocotte</i>	6	CLASSIC FARMER TERRINE <i>Pâté de campagne</i>	8
GRUYÈRE AND CHEDDAR CHEESE OMELETTE WITH FRESH HERBS* <i>Omelette</i>	5	BURGUNDY SNAILS, GARLIC & PARSLEY BUTTER <i>Escargots de Bourgogne</i>	11
HAM & CHEESE HOT SANDWICH WITH EGG* <i>Croque Madame</i>	7	FRENCH CHEESE PLATTER	12
TUNA SALAD, FRENCH BEANS, EGG, POTATO, TOMATO, ANCHOVY, BLACK OLIVES <i>Salade niçoise</i>	11		

DESSERTS

	€		€
ARMAGNAC AND SYRUP SATURATED CAKE, WHIPPED CREAM <i>Notre baba</i>	5	SOFT-HEART CHOCOLATE CAKE <i>Fondant au chocolat</i>	8
LEMON CURD, CONFIT CITRUS & THYME <i>Tarte au citron</i>	5	CARAMELIZED APPLE CAKE <i>Tarte Tatin</i>	5
VANILLA MILLEFEUILLE <i>Millefeuille à la vanille</i>	6	TRADITIONAL PROFITEROLES, CHOCOLATE	4
CRÈME BRÛLÉE <i>Vanilla, Caster Sugar</i>	5	SELECTION OF HOMEMADE ICE CREAM & SORBETS	5

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

** Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

15% service charge will be added to your bill.

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

L'ATELIER BISTROT

WITH A GLASS ...

CHAMPAGNE & CRÉMANT

BRUNO PAILLARD

24

LAURENT PERRIER BRUT

14

CRÉMANT DE BOURGOGNE, MOINGEON

8

WHITE WINES

SAUTERNES AOC, CARMES DE RIEUSSEC

16

RIESLING, DOMAINE ANDRÉ LORENTZ

10

MÂCON CHARNAY, CHÂTEAU DE LA TOUR DE LANGE

9

MONBAZILLAC, CHÂTEAU MAUTAIN

8

LIE MUSCADET, CHÂTEAU CLERAY HAUTE CULTURE

7

ROSÉ WINES

ROSÉ WHISPERING ANGEL CHÂTEAU D'ESCLANS

€
10

RED WINES

FRONSAC, CHÂTEAU LA VIEILLE CURE

€
15

SANTENAY, CHARTRON ET TRÉBUCHET

12

MORGON, HOSPICES DE BELLEVILLE

11

CÔTES DU RHÔNE, E. GUIGAL

9

SPRITZ MANIA

APEROL SPRITZ

Aperol, prosecco, club soda

€
8

SPRITZ HUGO

Elderflower syrup, prosecco, club soda

8

APPLE MARTINI SPRITZ

*Martini Bianco vermouth, green apple syrup,
slice of ginger, slice of green apple, prosecco*

8

L'ATELIER'S COCKTAILS

FRENCH 75

Bombay Sapphire gin, fresh lime juice, sugar syrup, champagne

€
15

FRENCH BLONDE

*Plymouth gin, Lillet Blanc vermouth, St-Germain elderflower
liqueur, grapefruit juice*

11

LIBERTINE

*Grey Goose vodka, Campari Bitter, sugar syrup, fresh lemon juice,
grapefruit juice, ruby port*

11

BLACK ROSE

*Noilly Prat Blanc vermouth, Chambord black raspberry liqueur,
fresh lime, splash of tonic*

11

LE FORUM

Aviation gin, Lillet Rouge vermouth, Grand Marnier, fresh lemon juice

11

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L'ATELIER BISTROT

CLASSICS & CO. € 8

BACARDI MOJITO

Bacardi Superior rum, fresh mint leaves, lime, sugar, club soda

MIMOSA BLOSSOM

Absolut Mango vodka, Galliano, orange juice, prosecco

CLASSIC MARTINI

Beefeater gin or Absolut vodka, Martini Extra Dry vermouth, green olives

ABSOLUT COSMO

Absolut Citrón vodka, Cointreau, cranberry juice, Rose's Lime

DAIQUIRI

Bacardi Superior rum, lime juice, sugar

LONG ISLAND ICED TEA

Vodka, rum, gin, tequila, triple sec, sweet & sour mix, cola

PINK & PINK

Gordon's Premium Pink gin, cranberry juice, 7up

NEGRONI

Gin, Bitter Campari, Martini Rosso vermouth

BLOODY MARY

Vodka, tomato juice, salt, pepper, Worcestershire sauce, Tabasco

TEQUILA SUNRISE

Silver tequila, orange juice, grenadine

MARGARITA

Silver tequila, triple sec, sweet & sour mix

PIÑA COLADA

Light rum, pineapple juice, coconut cream

STRAWBERRY DAIQUIRI

Light rum, sweet & sour mix, strawberry purée

WHITE RUSSIAN

Vodka, Kahlúa coffee liqueur, cream

BAILEYS ALEXANDER

Baileys Irish Cream, dark crème de cacao, cream

ZERO ALCOHOL € 5.5

MOJITO ZERO

Lime, fresh mint leaves, sugar, Mojito mix, club soda

SEA BREEZE



Cranberry, orange and grapefruit juice, pomegranate syrup

ALOHA

Grapefruit juice, sweet & sour mix, Falernum tiki-mix, rose syrup, tonic water

MAGIC ISLAND

Pineapple, orange and lemon juice, grenadine, lemonade



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L'ATELIER BISTROT

BEERS

			€			€
KRONNENBOURG 1664	France	33 cl	6.5	BECK'S	Germany	33 cl 6.5
LA BIÈRE DU DEMON	France	25 cl	7.5	AFFLIGEM BLOND	Belgium	33 cl 7
PIETRA	France	33 cl	8	GUINNESS	Ireland	33 cl 7
HEINEKEN	Netherlands	33 cl	6	PAULANER	Germany	50 cl 7
STELLA ARTOIS	Belgium	33 cl	6.5	HEINEKEN O.O	Netherlands	33 cl 6
BUDWEISER	USA	33 cl	6.5	LA CHOUFFE	Belgium	33 cl 8

APERITIFS

APEROL	5 cl - €	6	VERMOUTH	5 cl - €	
BITTER CAMPARI		6	SUZE		6
PASTIS			LILLET BLANC		6
RICARD	5 cl - €	6	LILLET ROUGE		6
PASTIS 51		6	DUBONNET		6
PERNOD		6	NOILLY PRAT BLANC		6
CASANIS		6.5	ABSINTHE	4 cl - €	
BERGER		6.5	LA FÉE PARISIENNE 68°		11
DUVAL		6.5	VAN GOGH ABSENTE		8.5
UN MARSEILLAIS		6.5	KIR	€	
HENRI BARDOUIN		6.5	KIR VIN BLANC		8
TOMATE (Pastis, grenadine)		7	(crème de cassis, white wine)		
MAURESQUE (Pastis, orgeat)		7	KIR COMMUNARD		8
PERROQUET (Pastis, crème de menthe)		7	(crème de cassis, red wine)		
			KIR ROYAL		9
			(crème de cassis, crémant)		

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L'ATELIER BISTROT

COGNAC & BRANDY

	<i>4 cl - €</i>		<i>4 cl - €</i>
COGNAC DELAMAIN MILLÉSIMÉ 1976	45	BAS ARMAGNAC DARTIGALONGUE HORS D'ÂGE	16
COGNAC N°7 GRAND CHAMPAGNE A.E. DOR	25	CALVADOS PAYS D'AUGE LECOMPTE MILLÉSIMÉ 1988	35
COGNAC DELAMAIN XO PALE & DRY	18	CALVADOS PAYS D'AUGE LECOMPTE ORIGINEL	9
BAS ARMAGNAC DARTIGALONGUE MILLÉSIMÉ 1974	30		

SPIRITS




WHISKY

	<i>4 cl - €</i>
THE MACALLAN QUEST	14
GLENMORANGIE 10Y	14
GLENLIVET MASTER DISTILLER'S RESERVE	10
WOODFORD RESERVE	10
NIKKA DAYS	10
CHIVAS REGAL 12Y	9
JOHNNIE WALKER BLACK LABEL 12Y	9
MAKER'S MARK	9
JACK DANIEL'S OLD N°7 BRAND	8.5
CROWN ROYAL	7.5
JAMESON IRISH	7.5
JOHNNIE WALKER RED LABEL	7
BELL'S	6

GIN

	<i>4 cl - €</i>
THE BOTANIST GIN	14
HENDRICK'S	11
BOMBAY SAPPHIRE	8
GORDON'S PREMIUM PINK	7
BEEFEATER	6.5
GORDON'S	6



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L'ATELIER BISTROT

SPIRITS

VODKA

BELUGA NOBLE VODKA
GREY GOOSE
BELVEDERE
TITO'S
ABSOLUT
STOLICHNAYA
MOSKOVSKAYA

4 cl - €

14
10
9
8
7
7
6

RUM

RHUM AGRICOLE DE LA MARTINIQUE J.M.
RÉSERVE SPÉCIALE
SANTA TERESA 1796 RON ANTIGUO DE SOLERA
BACARDI 8 AÑOS
BACARDI SUPERIOR WHITE
CAPTAIN MORGAN SPICED
HAVANA CLUB 3 AÑOS

4 cl - €

14
11
9
6.5
6
6.5

TEQUILA

DON JULIO SILVER
JOSE CUERVO GOLD / SILVER

4 cl - €

10
6.5

GRAPPA & AQUAVITAE

GRAPPA BAROLO MONTANARO
LA BRANDA, WHITE
LA BRANDA, AGED
POIRE WILLIAMS
AALBORG AKVAVIT
KIRSCHWASSER

4 cl - €

14
6.5
6.5
6.5
6.5
6.5

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L'ATELIER BISTROT

LIQUEURS 4 cl € 6.5

ARTISANAL FRENCH LIQUEURS

LIQUEUR DE MIRABELLE
LIQUEUR DE COING
LIQUEUR DE GENÉPI
LIQUEUR DE CITRON DE MENTON
LIQUEUR DE FRAISE
LIQUEUR DE MYRTHE
CRÈME DE CASSIS
LIQUEUR DE FRAMBOISE
LIQUEUR DE PRUNELLE
LIQUEUR DE POMME
LIQUEUR DE VIOLETTE
LIQUEUR DE GENIÈVRE


Grand Est
Pays de la Loire
Auvergne-Rhône-Alpes
Provence-Alpes-Côte d'Azur
Brittany
Corsica
Bourgogne Franche-Comté
Centre-Val de Loire
Nouvelle-Aquitaine
Normandy
Occitanie
Hauts-de-France

SWEET LIQUEURS

LIMONCELLO
SAMBUCA
AMARETTO DISARONNO
GRAND MARNIER
BAILEYS IRISH CREAM

BITTERS

FERNET BRANCA
JÄGERMEISTER
AMARO MONTENEGRO



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L'ATELIER BISTROT

FRUIT JUICES

		€
BOTTLES	20 cl	3
<i>Pear, apple, peach, mango, tomato, ACE, apricot</i>		
GLASS	20 cl	2.5
<i>Orange, pineapple, grapefruit, green apple, cranberry</i>		
FRESH SQUEEZED ORANGE JUICE	20 cl	4.5

SOFT DRINKS

		€
SODAS	33 cl	3
ICE TEA	33 cl	3

CAFFETTERIA

	€
ESPRESSO	1.7
DECAFFEINATED COFFEE	1.7
CAPPUCCINO	3.5
CAFFÈ LATTE	3.5
AMERICAN-STYLE COFFEE	1.7
HOT CHOCOLATE	3.5
ICED CAPPUCCINO	4
ICED TEA	2.5
ICED COFFEE	1.9
IRISH COFFEE	7.5

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