



CHRISTMAS GIFTS

STYLISH. SAVOURED. DISCERNING

Our gift vouchers are more than a token gift. Bouillabaisse to vintage Champagne all in an easy to wrap envelope.

Buy gift vouchers online at www.atlanticbrasserie.co.uk



To make your reservation visit atlanticbrasserie.co.uk.
For bookings over 12 people please call us on 0141 221 0220

ATLANTIC BAR & BRASSERIE LOWER GROUND FLOOR 12-16 ST VINCENT PL, GLASGOW G1 2EU
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CHRISTMAS AT ATLANTIC BAR & BRASSERIE

Year round, there's something about the atmosphere here. The music, the open kitchen, the rotisserie slowly preparing 'la spécialité de la maison.'

At Christmas, the jazz controls the pace, slowing down from the busy city outside and creating a world with a different focus. Chablis. Plats de charcuterie. Joyeux Noel. Celebrate Christmas, French style.



FESTIVE MENU

This is a sample menu and may be subject to small changes

ENTREES

LA VELOUTE *de potiron à la patate douce (V)*
Sweet potato & butternut squash soup, garlic oil, lemon & pain de campagne

LA TERRINE *du Chef*
Home-made chef's terrine, spiced apple chutney, cornichons & toasted pain de campagne

LE SAUMON FUMÉ *Écossais*
Scottish smoked salmon, caper berries, lemon, horseradish crème fraîche & rocket salad

LA SALADE *au Chevre Chaud*
Maple glazed goats' cheese, baby salad leaves, roasted baby beetroot, rustic croutons, pomegranate, dried cranberries, citrus vinaigrette, candied pine nuts & pumpkin seeds

LES GAMBAS *Flambées*
King prawns, Calvados apple brandy, beurre blanc sauce, smoked paprika oil & toasted pain de campagne

PRINCIPAUX

LA DINDE DE NOEL *farci en ballotine*
Turkey ballotine stuffed with pancetta, sausage meat & chestnuts, chipolata, duck fat roast potatoes, honey roast root vegetables & rich red wine jus

LE DEMI POULET *rôti*
Half smoked paprika & thyme marinated chicken, roasted on the spit, served with goose fat roast potatoes, honey roasted vegetables & jus de rôti

LES GNOCCHIS *à la Truffe Noire (v) (vg)*
Sautéed black truffle gnocchi, Mediterranean vegetable & rich tomato ragout, rocket, fennel & red onion salad. A vegan & gluten free option is available

LE SAUMON *grille au beurre blanc*
Fillet of Scottish salmon, crushed new potatoes, green beans & white wine beurre blanc sauce

LE STEAK *frites*
255g Prime Scottish rump steak, French fries, grilled field mushroom, cherry vine tomatoes, brandy & green peppercorn sauce **Supplement £5**

LA POITRINE *de Porc*
Smoked honey glazed pork belly, black pudding with date, rosemary & thyme stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy

L'ÉPEAUTRE *Perlé (vg)*
Vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps

DESSERTS

LE GÂTEAU *au fromage*
Home-made white chocolate & Grand Marnier cheesecake

LA CREME *Brûlée*
Madagascan vanilla crème brûlée, fresh raspberries & Scottish shortbread

LE VACHERIN *aux fruits rouges*
Home-made meringue nest, fruits of the forest sorbet, red berry compote, Chantilly cream, viola flowers & fresh mint

LE PUDDING ATLANTIC *beurre caramel sale*
Warm sticky date pudding, salted caramel sauce & vanilla ice cream

LES FROMAGES *Affinés de France*
A selection of four French ripened cheeses, grapes, apricots, & Scottish oatcakes **Supplement £3**

3 COURSE LUNCH FROM £24.95 pp
(Fridays & Saturdays £26.95pp)

3 COURSE DINNER FROM £34.95 pp
(Fridays & Saturdays £36.95pp)

MENU DE NOEL

Reservations are now open for our festive "menu de Noel", available from Thursday 28 November until Monday 23 December.

Lunch is served Sunday to Thursday from 12.00pm to 4.45pm, weekends from 12.00pm to 2.45pm. Dinner is served Sunday to Thursday from 5.00pm, weekends from 3.00pm.

Gather up "tout le monde" for a celebration and the finest festive French fayre. Clank glasses, pop corks, make toasts "À votre santé".



GROUP BOOKINGS

Our menu of French bistro classics, will please all palates. There are two raised seating areas that can be reserved for exclusive use by larger parties of up to 20 and 40 people.

Our Festive menus are priced per person and served over 3 courses. Lunch is £24.95 per person, £26.95 on Friday and Saturday. Dinner is £34.95 per person, £36.95 on Friday and Saturday

Call our reservations team at 0141 221 0220 or go to our website at atlanticbrasserie.co.uk for more details.