



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

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



ATLANTIC BAR & BRASSERIE LOWER GROUND FLOOR 12-16 ST VINCENT PL. GLASGOW G1 2EU
0141 221 0220 INFO@ATLANTICBRASSERIE.CO.UK WWW.ATLANTICBRASSERIE.CO.UK





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.



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 layre. Clink glasses, pop corks, make toasts "A 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.

FESTIVE MENU

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

ENTREES

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

LA TERRINE *de chof*
Home made chof terrine, spiced apple chutney, cranichers & toasté pain de campagne

LE SAUMON FUMÉ *écossais*
Scottish smoked salmon, celerie herries, lemon, herbes fraîches & rocket salad

LA SALADE *au Chèvre Chaud*
Mulle glazed goat cheese baby salad leaves, roasted baby beetroot, rustic crostons, persillade, dried cranberries, citrus vinaigrette, candied pine nuts & pumpkin seeds

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

PRINCIPAUX

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

LE DINDON ROULÉ *au*
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) (Ve)*
Sautéed black truffle gnocchi, Andamanian vegetable & rich tomato ragout, rocket, lemon & red onion salad. A vegan & gluten free option is available

LE SAUMON *en file au beurre blanc*
Filet of Scottish salmon, crabbed new potatoes, green beans & white wine beurre blanc sauce

LE STEAK *à la*
250g Prime Scottish ramp steak, French fries, grilled field mushroom, cherry vine tomatoes, brandy & green peppercorn sauce & herb butter

LA PORCINIÈRE *à la*
Smoked honey glazed pork belly, black pudding with date, rosemary & thyme stuffing, creamy mash, smoked pancetta, truffle sauce & fresh cranichers

L'ÉPAULÉRE *à la*
Vegetable & spelt farinelle, white wine, bread beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisp

DESSERTS

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

LA CRÈME *à la*
Madagascan vanilla crème brûlée, fresh raspberries & Scottish shortbread

LE VACHERIN *au fruit rouge*
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 *offerts de France*
A selection of four French ripened cheeses, grapes, apricots, & Scottish oatcakes **supplément**

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

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