

# Atelier

BY SOFITEL

## BREAKFAST PETIT DÉJEUNER

### Welcome back to Atelier by Sofitel

Welcoming, safeguarding and taking care of others is at the very heart of what we do and who we are at Sofitel.

In accordance with the NSW Government regulations and social distancing guidelines, we have reorganized our entire operations to ensure the health and safety of our guests, Ambassadors, and suppliers.

### Bon Appétit

Please note that in accordance with the Work Health and Safety Act 2011 and current Public Health Orders in relation to the COVID-19 pandemic, entry to our restaurant is subject to conditions. Guests who are unwell, even with only mild symptoms, will be kindly requested to leave the premises in order to help protect the health of all guests and employees and minimise the spread of the virus.

Bonjour Dear Guest,

If your accommodation package includes breakfast, please choose the following and our team will deliver it to your table:

- 2 dishes from our Continental selection
- 1 dish from our Atelier Rouge selection
- 2 Breakfast Sides
- your choice of coffee, tea, and juices
- please note children under the age of 12 are entitled to 1 dish per category.

### ATELIER CONTINENTAL SELECTION

2 dishes per person

#### Fresh Bakery Board (made in-house)

Danish pastry, croissant, pain au chocolate served with jam

#### Seasonal Fresh Fruit Platter (V) (GF)

#### Homemade Bircher Muesli (GF)

Organic oats, yoghurt, green apple

#### Breakfast Salad (V) (GF)

Quinoa, avocado, raw heirloom vegetables, poached egg, dukkah

### ATELIER ROUGE SELECTION

1 dish per person

#### Chef Crafted Pancakes

Strawberries, clotted cream, maple syrup, hazelnuts

#### Two Free Range Eggs on Toast

Choice of white, wholemeal, rye, multi-grain, sourdough or gluten free toast

Choice of boiled, poached, scrambled, fried eggs

#### Three Egg Omelette

Choice of ham, cheese, onion, tomato, chilli, spinach, mushroom, capsicum

### BREAKFAST SIDES

2 per person

Double Smoked Bacon	Sauteed Mushrooms
Baked Beans	Sliced Leg Ham
Chicken Sausages	Smoked Salmon
Hash brown	Smashed Avocado

### TEA, COFFEE, AND JUICES

Free flow filter coffee, and selection of TWG teas

Juice selection - Orange, apple, pineapple, mango, grapefruit, and tomato juice

# Atelier

BY SOFITEL

## BREAKFAST PETIT DÉJEUNER

### Welcome back to Atelier by Sofitel

Welcoming, safeguarding and taking care of others is at the very heart of what we do and who we are at Sofitel.

In accordance with the NSW Government regulations and social distancing guidelines, we have reorganized our entire operations to ensure the health and safety of our guests, Ambassadors, and suppliers.

### Bon Appétit

Please note that in accordance with the Work Health and Safety Act 2011 and current Public Health Orders in relation to the COVID-19 pandemic, entry to our restaurant is subject to conditions. Guests who are unwell, even with only mild symptoms, will be kindly requested to leave the premises in order to help protect the health of all guests and employees and minimise the spread of the virus.

<b>Fresh Bakery Board (made in-house)</b>	18
Danish pastry, croissant, pain au chocolate and brioche Served with jam	
<b>Galette de Pommes</b>	12
Puff pastry-based apple tart served with honey crème fraîche	
<b>Seasonal fresh fruit platter (V) (GF)</b>	14
<b>Oatmeal (V) (GF)</b>	15
Cooked in your choice of milk or water, served with honey	
Add Banana or Strawberries	4
<b>Artisan Gluten Free Muesli</b>	
Organic yoghurt, mixed berries (GF)	19
Coyo Coconut Yoghurt, seasonal berries (V)	22
<b>House-made Bircher Muesli (GF)</b>	20
Organic oats, yoghurt, green apple	
Add Banana or Strawberries	4
<b>Breakfast Salad (V) (GF)</b>	18
Quinoa, raw heirloom vegetables, avocado, poached egg, dukkah	
<b>Chef Crafted Waffles</b>	22
Meander Valley clotted cream, maple syrup, toasted macadamias	
<b>Chef Crafted Pancakes</b>	22
Strawberries, clotted cream, maple syrup, hazelnuts	

<b>Two Free Range Eggs on Toast</b>	18
Choice of white, wholemeal, rye, multi-grain, sourdough or gluten free toast	
Choice of boiled, poached, scrambled, fried eggs	
Add One Egg	5
<b>Three Egg Omelette</b>	20
Choice of ham, cheese, onion, tomato, chilli, spinach, mushroom, capsicum	
<b>Eggs Benedict</b>	22
Choice of smoked salmon <u>or</u> double smoked ham	

<b>Breakfast Soft Taco (GF)</b>	18
Local corn tortilla, sausage, bacon, avocado, salsa, free range scrambled eggs, coriander (2 pieces)	

<b>Chilli Scrambled Eggs</b>	20
Free range eggs, Pukara estate chilli tomato jam, buffalo ricotta, Aftonf sourdough from Pioik Bakery	

### BREAKFAST SIDES

9ea

Double Smoked Bacon	Sauteed Mushrooms
Baked Beans	Sliced Leg Ham
Chicken Sausages	Smoked Salmon
Hash brown	Smashed Avocado

### TEA, COFFEE, AND JUICES

<b>Barista Coffee, Tea and Juice</b>	6
<b>Immune Boosting Juices</b>	12
Anti-aging - beetroot, carrot, apple	
All green - kale, spinach, apple	
Visionary - carrot, apple, ginger, celery, lemon	

# Atelier

BY SOFITEL

## Welcome back to Atelier by Sofitel

Welcoming, safeguarding and taking care of others is at the very heart of what we do and who we are at Sofitel.

In accordance with the NSW Government regulations and social distancing guidelines, we have reorganised our entire operations to ensure the health and safety of our guests, Ambassadors and suppliers.

We hope you enjoy your culinary experience today, prepared with passion, fresh local produce and French flair by our Executive Chef Eric Costille and his team.

## Our Story

In French, an Atelier is “an artist’s workshop or studio”.

A place where creativity is king, where inspiration flows, ideas are born and fresh ingredients are transformed.

**Bon Appétit!**

## ENTRÉE

Sydney Rock Oysters Champagne mignonette, lemon wedge	4.5ea
Slow Cooked Salmon Fillet Char-grilled eggplant caviar, quail egg, micro greens	27
Tart of Queensland Spanner Crab* Confit ginger, mango, marigold, citrus cress	28
Heirloom Tomato Niçoise (VG) Quinoa semolina, olive tapenade, lemon thyme, virgin olive oil	23
XL Yamba Prawns Flambé Ricard, Provençal tomato coulis, olives	36
Atelier Charcuterie Cured meats, condiments	38

## MAINS

Marseille-Sydney Bouillabaisse Rock fish, scallops, clams, squid, saffron potato, rouille crouton	39
Braised Angus Short Rib Savoy cabbage, celeriac, chestnuts	39
Pan-fried Red Snapper Pangrattato, baby vegetables, horseradish oil, French green aioli	42
Homemade Potato Gnocchi Truffle cream, spinach, mushroom, aged parmesan	28
Provençal Vegetable Aioli (VG) Tender leeks and baby roots, saffron potato, spinach, broccolini on green aioli	26
Atelier Pasture Fed Beef Burger Pommes frites	30
Add foie gras	17

## BOUCHERIE ATELIER

400g Queensland Nolan Rib Eye	55
250g Riverine Tenderloin	45
Coq-Au-Vin Style Chicken (NSW)	40
300g Rangers Valley MBS3+ Chuck Steak	50

## SIDES

Freshly Baked Sourdough PIOIK	7
Pommes Frites	12
Paris Mash	12
Steamed Broccolini Alto lemon oil	12
Butter Lettuce Salad	12

## DESSERTS

Heilala Vanilla Crème Brûlée Bitter chocolate sorbet, almond tuille	18
Hazelnut Parfait Génoise sponge, Frangelico, raspberries	18
Sacher Torte Chocolate gateau, apricot preserve, 55% dark chocolate ganache	18
Selection of Ice-cream & Sorbet	13

Please note that in accordance with the Work Health and Safety Act 2011 and current Public Health Orders in relation to the COVID-19 pandemic, entry to our restaurant is subject to conditions. Guests who are unwell, even with only mild symptoms, will be kindly requested to leave the premises in order to help protect the health of all guests and employees and minimise the spread of the virus.

\* - MSC Certified Sustainably Sourced Seafood  
VG - Vegan

## SPARKLING & CHAMPAGNE

2019 Fiore Moscato, Mudgee, NSW	13	62
NV Veuve Ambal Blanc de Blancs, Burgundy	15	65
NV Veuve Clicquot Yellow Label	32	165
NV Pommery Brut Royal	26	140
2009 Heidsieck & Co Monopole Gold Top		175
2006 Pommery Grand Cru		245
NV Taittinger Rosé		170
NV Ruinart Rosé		265
NV Pommery Blanc de Blancs Summertime		215
NV Ruinart Blanc de Blancs		290
2010 Louis Roederer Blanc de Blancs		299

## WHITE

2018 Freycinet Vineyard, Freycinet, TAS		82
2018 Kanta Museum Release Riesling, Adelaide Hills, SA	16	75
2019 Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC	13	64
2018 Dog Point Sauvignon Blanc, Marlborough, NZ	16	77
2019 Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA		82
2018 Domaine Christian Salmon Sancerre, Loire Valley	21	95
2018 Moillard-Grivot Bourgogne AOP, Burgundy, FR		75
2015 William Fèvre Chablis Premier Cru, Burgundy, FR		170
2017 De Beaurepaire La Comtesse Chardonnay, Rylstone, NSW	14	69
2016 Shaw and Smith M3 Chardonnay, Adelaide Hills, SA		119
2012 Tyrrell's Vat 1 Semillon, Hunter Valley, NSW		176

## ROSÉ

2018 Tarrawarra Pinot Noir, Yarra Valley, VIC	15	65
2018 Maison Saint Aix, Provence	17	76

## RED

2017 Joseph Drouhin Morgon, Beaujolais		90
2017 De Beaurepaire Perceval Pinot Noir, Rylstone, NSW	16	78
2011 Martinborough Vineyard Pinot Noir, Martinborough, NZ		185
2017 Joseph Drouhin Pinot Noir Bourgogne, Burgundy		92
2017 Yangarra 'Old Vine' Grenache, McLaren Valley, SA	17	80
2015 Lavau Côtes du Rhône Villages Grenache - Syrah	14	69
2015 Hickenbotham Clarendon Merlot, McLaren Vale, SA		166
2019 Molly's Cradle Shiraz, Hunter Valley, NSW	13	62
2017 Shaw and Smith Shiraz, Adelaide Hills, SA		125
1998 Henschke Hill of Grace Shiraz, Barossa Valley, SA		1,695
1998 Penfold's Bin 128 Shiraz, Coonawarra, SA		175
2014 Tyrrell's Vat 8 Shiraz - Cabernet, Hunter Valley, NSW		159
2018 Kaesler Cabernet Sauvignon, Barossa Valley, SA	19	89
2017 Cullen Cabernet Sauvignon Merlot, Margaret River, WA		110

## COCKTAILS

<b>Maison Mule</b>	<b>22</b>
Brix Distillers gold rum, bespoke ginger beer, lime	
<b>La Caravelle Negroni</b>	<b>22</b>
Archie Rose Signature dry gin, Adelaide Hills Distillery bitter orange, Oscar 697 vermouth	
<b>Cézanne Margarita</b>	<b>22</b>
Don Julio Blanco tequila, agave, olive brine, lime	
<b>Life's a Peach</b>	<b>22</b>
666 Butter Vodka, Benedictine, Joseph Cartron peach liqueur, elderflower	
<b>Cello's at Dusk</b>	<b>22</b>
Manly Spirit Co. lemongello, lemon, vanilla, passionfruit, egg white	

## BOTTLED BEERS & CIDER

Surry Hills Pils	11
Lovedale Lager	11
Paddo Pale	11
Little Creatures Bright Ale	12
Stone & Wood Pacific Ale	12
Sydney Cider	11
White Rabbit Dark Ale	12

# Atelier

BY S O F I T E L



## THURSDAY NIGHTS IN ATELIER BY SOFITEL

2 COURSE, \$70 PER PERSON  
3 COURSE, \$80 PER PERSON  
WINE PAIRING, \$35 PER PERSON

### ENTRÉE

CHILLED TOMATO SOUP ROSEMARY  
Burratina, tapenade crouton

or

PISSALADIÈRE PROVENCALE  
Cavolo nero, shaved aged parmesan

or

MELON PARME  
Parma ham, rock melon wedges, grissini and fig jam

### MAIN

ROAST OF THE DAY, STRIPLOIN  
Paris mash potato, roasted root vegetables, garlic jus

or

PAN-FRIED SALMON  
Paris mash potato, roasted root vegetables, basil butter sauce

or

PUMPKIN RAVIOLI  
Truffle cream sauce, spinach, pumpkin

### DESSERT

ROASTED PINEAPPLE  
Coconut ice cream, brown sugar

or

GREEN TEA CRÈME CARAMEL, BISCOTTI  
or

APPLE CRUST TART, CHANTILLY

### WINE PAIRING

2018 MAISON SAINT AIX ROSE, PROVENCE  
2017 DE BEAUREPAIRE LA COMTESSE CHARDONNAY, RYLSTONE, NSW  
2019 MOLLY'S CRADLE SHIRAZ, HILLTOPS, NSW  
NV VEUVE AMBAL BLANC DE BLANCS, BURGUNDY

BOOKINGS RECOMMENDED.  
PLEASE CALL US ON +61 2 8388 8888 TO BOOK.  
[CLICK HERE FOR MORE INFORMATION](#)

# Atelier

BY SOFITEL