

AT.MOSPHERE  
RESTAURANT

## AT.MOSPHERE BREAKFAST DECADENCE MENU

### COLD PLATTER

ORGANIC GREEK YOGHURT PARFAIT | SLOW COOKED PEAR | PISTACHIO | MACADAMIA  
MANUKA HONEY | WAGYU COLD CUTS | FRENCH CHEESE  
EXOTIC FRUIT PLATTER | SEASONAL BERRIES  
FRENCH BREAD AND PASTRY SELECTION (D/G/V)

### *WITH YOUR CHOICE OF MAIN COURSE*

*SERVED WITH VEAL SAUSAGES, SMOKED BEEF BACON AND SAUTED MUSHROOM*

### POACHED ORGANIC EGGS (D/G)

POLIANE BREAD | DUCK CONSOMMÉ | CHANTERELLE MUSHROOM

### ORGANIC OMELETTE (D)

SEMI DRIED TOMATO | MUSHROOM | TURKEY HAM | ONION | CAPSICUM | CHEDDAR  
ASIAN MIXED SALAD with DATTERINO TOMATO

### FRIED EGGS (D)

GREEN ASPARAGUS | BLACK WINTER TRUFFLE | POMME DAUPHINOISE

### CAULIFLOWER BEURRE NOISETTE (D/G/V)

CRISPY COCONUT RICE | WILD MUSHROOM | FREGOLA SARDA

### *WITH YOUR CHOICE OF SWEETS*

*SERVED WITH CHOCOLATE CHIBOUST, MAPLE SYRUP AND CLOTTED CREAM*

### CRÊPES SUZETTE (D/G/V)

MANDARIN REDUCTION | FRESH AS ORANGE SEGMENT | LATTE ICE CREAM

### WAFFLES (D/G/N/V)

MANUKA HONEY | CARAMELIZED BANANA | STRAWBERRY CHANTILLY

### BRIOCHE FRENCH TOAST (D/G/V)

ALMOND MARMALADE | KOPI LUWAK ICE CREAM

AED 385 PER PERSON

***INCLUSIVE OF WATER, JUICE, TEA AND COFFEE***

*(APPLICABLE FOR 35% DISCOUNT WITH EMIRATES ID ONLY)*

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy  
All Prices are in AED inclusive of 7% Municipality Fees and 10% Service Charges  
VAT of 5% was added on above mentioned Prices

## A LA CARTE MENU

### AT.MOSPHERE BREAKFAST DELIGHT

FRENCH BREAD AND PASTRY SELECTION (D/G) BUTTER AND JAM SELECTION	80
KINGLAS SMOKED SALMON (D/S) OSCIETRE CAVIAR   MANGO SALSA   PASSION FRUIT SPHERES	169
ORGANIC GREEK YOGHURT (D/N/G/V) CARAMELIZED PEAR CHUTNEY   PISTACHIO GRANOLA   MANUKA HONEY	70
BEETROOT SALAD (D/G/V) LEMON CRÈME FRAICHE   ASIAN MIX   PARSLEY POWDER	70
CORN FED CHICKEN SALAD (D) BLACK WINTER TRUFFLE   MESCLUN SALAD   BABY CUCUMBER	85
AT.MOSPHERE EGGS BENEDICT (D/G) VEAL BACON   TRUFFLE OIL   BROWN BUTTER HOLLANDAISE	215
ORGANIC EGG YOUR STYLE (D/G) POMME DAUPHINOISE   GREEN ASPARAGUS   MACHE SALAD <i>SERVED WITH VEAL SAUSAGES, SMOKED BEEF BACON AND SAUTED MUSHROOM</i>	225
COFFEE-RUBBED WAGYU MINUTE STEAK – 160 GM (D) CAPONATA   FONDANT POTATO   CRUSHED TRUFFLE POTATO	275
CAULIFLOWER BEURRE NOISETTE (D/V) CRISPY COCONUT RICE   WILD MUSHROOM   FREGOLA SARDA	145
CRÊPES SUZETTE (D/G/V) MANDARIN REDUCTION   FRESH AS ORANGE SEGMENT   LATTE ICE CREAM	70
BRIOCHE FRENCH TOAST (D/G/V) ALMOND MARMALADE   KOPI LUWAK ICE CREAM	85
WAFFLES (D/G/N/V) MANUKA HONEY   CARAMELIZED BANANA   STRAWBERRY CHANTILLY	75

KIDS 5 YEARS AND BELOW CAN CHOOSE ANY OF THE ABOVE OPTIONS ON COMPLIMENTARY BASIS ( EXCLUDING ‘COFFEE-RUBBED WAGYU MINUTE STEAK’)