

At.Mosphere Breakfast Decadence

Breakfast Stand

VIENNOISERIE

Croissant | Croissant Au Chocolate | Pain Au Fraîse | Brioche Toast

WAGYU CHARCUTERIE

Salami | Bresaola | Coppa | Pancetta

LES FRÈRES MARCHAND CHEESES

Raclette Fumée au Feu de Bois | Camembert | Goat Cheese

BAKED YOGHURT

Olives & Muscat Grapes | Granola | Manuka

TRADITIONAL FRUIT PLATTER

Melons | Berries | Mandarin

JAMS & BUTTER

Belle Miss Terre Butter | MAISON LAURINO At.Mosphere Jam Selections

(D/E/G/N)

Breakfast Mains

2 ORGANIC EGG

Rosti Potato | Wagyu Bacon | Confit Tomato

or

DECONSTRUCTED BENEDICT

Yuzu Bearnaise Espuma | Black Truffle | Turkey Remoulade

or

CANNELLONI

Fromage Crolesquis | Tomato Foam | Pain de Beurre Noisette

(D/E/G/V)

Breakfast Desserts

FRENCH TOAST

Frosting Café | Maple Dressing | Verbena Oil

or

TONKA WAFFLE

Chantilly | Vanilla Butter | Berries

or

COCONUT CHIA

Fermented Grapes | Hazelnut | Preserved Lemon

(D/E/G/N)

AED 450/person

Dish contains Alcohol (ALCOHOL) / Dairy products (D) / Nuts (N) / Pork (Pork) / Seafood (S) / Vegetarian (V) / Gluten (G) / Egg Products (E) / Celery Products (C) / Mustard Products (M) / Sulphur Dioxide and Sulphates (SP) / Soybeans Products (SB) / Sesame Seeds Products (SS)
All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)

At. Mosphere À la Carte

Salades De Petit Déjeuner

MACHE SALAD (D/V)

AED 115

Yuzu Grapes Dressing | Mandarin Wedges | Pickled Beetroot

BABY GEM SALAD (D/E/G)

AED 115

Wagyu Bacon | Truffle Dressing | Crispy Brioche

Viennoiseries

BREAKFAST BASKET (D/E/G/V)

AED 105

Croissant | Pavé Suisse Au Chocolate | Cinnamon Palmier | Brioche Toast

COMTE SINKER (D/E/G)

AED 145

Asiago Fondue | Cream Fraîche | Winter Truffle

Plats De Petit Déjeuner

VEGAN ROULADE (G/V)

AED 140

Girolles Tortellini | Mousseline de Pomme de Terre | Bordelaise Jus

BRATWURST SAUSAGE (D)

AED 175

Potato Mousseline | Plain Jus | Mache

Les Oeufs

3 ORGANIC EGG (D/E)

AED 175

Traditional Condiments | Wagyu Bacon | Wagyu Sausages | Braised Mushroom

LOBSTER CAVIAR SCRAMBLED EGG (D/E/S)

AED 325

Canadian Lobster | Baeri Caviar | Beetroot

Desserts De Petit Déjeuner

TONKA BEIGNET (D/E/G/V)

AED 85

Chantilly | Chocolate Crust | Vanilla Glazed

FRENCH TOAST / WAFFLE (D/E/G/V)

AED 85

Frosting Café | Maple Dressing | Verbena Oil

COCONUT CHIA (D/N/V)

AED 85

Raisin | Hazelnut | Preserved Lemon

At.Mosphere Indulgences

COLD SEAFOOD TOWER (A/D/S)

AED 1,050

Ideally shared for 2-3 persons, the best produce of the seafood, smoked fish and oysters from the Mediterranean Sea consists of Loch Fyne smoked salmon, bluefin tuna belly, hamachi with the vermouth dressing, New Caledonian blue shrimp, Kelly oysters NO. 3, Canadian lobster, mussels and sides of sea salad

OYSTERS ON ICE (S)

AED 425

Our finest selections of Tarbouriech NO.2 have a pinkish color from the outside and are quite iodized with a taste of hazelnut, Gillardeau NO.2 from the Gillardeau family that was founded in 1898 with the scent of seawater drifts out from the open shell, leaving an enduring nutty flavor. Boudouse oysters are being served along with the traditional condiment to complement and enhance its taste.

AT.MOSPHERE BOUILLABAISSE (A/D/S)

AED 825

Our seasonal selections of wild fishes and seafood are being served with the seafood saffron rice, mixed creamy sea vegetables and Pernod infused velouté

WAGYU 9+ TOMAHAWK (D)

AED 1,875

With 1.2 – 1.5 KG sizes, our best selections of meat are ideal to be shared for 3-4 persons. 350 days breed pureblood wagyu cattle are exclusively served in the restaurant after being carefully cooked in low temperatures for hours to keep the juices and flavors intact. It is served with sauteed wild mushrooms, seasonal vegetables, mustard, and natural jus selections.

At.Mosphere Caviars and Oysters

KAVIARI PARIS

	30GM	50GM	100GM
OSCIETRA GOLD	1,480	2,266	4,475
DAURIKUS	1,240	1,600	3,150
KRISTAL GOLD	880	1,450	2,865

OYSTERS

	3 Pcs	6 Pcs	12 Pcs
GILLARDEAU #2	255	460	885
TARBOURIECH #2	265	470	895
BOUDEUSE #4	245	450	875

At. Mosphere Wagyu Experiences

KOBE – A5

Hors D'œuvre

KOBE TARTARE

Oscietra Caviar | Compressed Kyuri

or

KOBE CROMESQUIS

Chlorophyll Parfait | Pickled Endives

(D/G)

Les Plats

KOBE CHATEAUBRIAND ROSSINI

Agria Fondant | Perigourdine Sauce

or

KOBE STRIPLOIN

Landes Asparagus | Sauce Au Poivre

or

BRAISED KOBE RIBS

Girolles | Bordelaise Jus

(D/G)

Dessert

ETON MESS

Raspberry | Hazelnut | Sheep Milk Parfait

(D/E/N/V)

AED 1,750/person

OKAN WAGYU – 9+MBS

Hors D'œuvre

WAGYU CARPACCIO

Black Truffle | Gribiche

or

WAGYU RISOLÉ

Polenta Espuma | Royal Bechamel

(D/E/G)

Les Plats

WAGYU ROSSINI

Agria Fondant | Perigourdine Sauce

or

WAGYU CUBE ROLL

Landes Asparagus | Sauce Au Poivre

or

BRAISED WAGYU RIBS

Girolles | Bordelaise Jus

(D/G)

Dessert

ETON MESS

Raspberry | Hazelnut | Sheep Milk Parfait

(D/E/N/V)

AED 1,150/person

At. Mosphere Blind Tasting

7 COURSES / 13 COURSES SEASONAL TASTING MENU

*Amuse Bouche

WINTER DELIGHT (A/D/E/G/N/V)
APERITIVO SHOTS -

*Hors D'œuvre

KAVIARI PARIS
ROSE CHAMPAGNE – FRUITY – BUBBLES - BROUT

Tartare

BLUE CRUSTACEAN (D/G/S)
CHABLIS – FRESH – CITRUS - MINERAL

The Earth

FERMENTATION (D/G/N/V)
WHITE OREMUS FURMINT – BITTER – ZESTY - HERBY

*The Signature

TORCHON (A/D/G/N)
ROSE MINT - BERRIES

The Sea

WILD LINE CAUGHT (D/G/S)
SAUVIGNON BLANC – FLORAL

*Soup

TOPINAMBOUR (D)
RIESLING - SWEET

*The Game

PIGEON (A/D/G/)
PINOT NOIR – SILKY - EQUAL

Granité

LACTOBACILLUS (D/V)

*The Land

CHAROLAISE (A/D/G)
BORDEAUX – BODIED - TANNIN

Fromage

WARMTH (D/G)
PORT - POWERFUL

*Dessert

GUANAJA (D/E/G/V)
MOSCATO - TROPICAL

Petit Four

SWEET ENDING (D/G/V)
JING - INTELECT

AED 875/person – 7 Courses Set Menu (*)

AED 1,550/person – 13 Courses Set Menu

AED 1,550 - 7 Courses Set Menu (*) with wine pairing

AED 2,800 - 13 Courses Set Menu with wine pairing

Dish contains Alcohol (ALCOHOL) / Dairy products (D) / Nuts (N) / Pork (Pork) / Seafood (S) / Vegetarian (V) / Gluten (G) / Egg Products (E)
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At. Mosphere À la Carte

Les Entrées

FOIE GRAS AU TORCHON / FOIE GRAS POÊLÉ (A/D/G/N) Muscat Grapes Dates Chutney 25 Years Balsamic	AED 275
OBSI BLUE CARPACCIO (D/S) New Caledonian Shrimp Vermouth Lacto Dressing Kaviari Caviar	AED 175
WAGYU BEEF TARTARE (D/E/G) Black Winter Truffle Fermented Gribiche Cucumber Pickled	AED 175
VOLAILLE FARCI (D/E/G) Classic Caesar Salad Confit Organic Egg Truffle Dressing	AED 155
GREEN ASPARAGUS (D/E/G/V) Poached Organic Egg Topinambour Flan Parmesan Chantilly	AED 155

Les Plats

POULET NOIR (A/D/G) Crapaudine Fondant Potato Cimi Di Rapa	AED 255
BEURRE NOISETTE WILD ST. PIERRE (A/D/G) Herbs Citronelle Pickled Beetroot Curry Yuzu Beurre Blanc	AED 275
BLUE LOBSTER 600-800GM (A/D/G/S) Lobster Emulsion Fettucine Gratin Asparagus	AED 545
VEAL BLANQUETTE (D) Sous Vide of Belly Veal Sweet Bread Wild Mushroom	AED 295
LAMB SADDLE (D/G/N) Spinach Farci Pine Nuts Eggplant Puree	AED 295
SOUS VIDE OF WAGYU RIBS (A/D/G) Girolles Tortellini Mousseline de Pomme de Terre Bordelaise Jus	AED 315
CHAROLAISE ROSSINI (D/G) Chanterelle Foie Gras Chateaubriand	AED 375
TRUFFLE FETTUCINE (D/E/G/V) Wild Mushroom Winter White Truffle Shaved Pecorino	AED 340

Les Desserts

TONKA CRÈME BRÛLÉE (D/E/V) Tonka Frosting Blueberry Cold Tartines Madelaine	AED 110
TROPÉZIENNE (D/E/G/N/V) Café Crème Pâtissier Oabika Granulate Mont Blanc Snow	AED 110
POACHED BON CHRÉTIEN PEAR (A/D/G/N/V) Cinnamon Sable Vanilla Pistachio	AED 110
AT.MOSPHERE SIGNATURE DESSERT (A/D/E/G/N/V) Seasonal Petit Four Guanaja Parfait Oabika Chiboust	AED 155

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