



THE ATRIUM *by* GRAND DUKA

SOUPS

Daily Soup Selection – 400 ALL
Creamy Chicken Soup – 500 ALL

SALADS

Greek Salad – 450 ALL
Tomatoes, cucumber, red and green peppers, onion, capers, olives, feta cheese, lemon vinaigrette

Caesar Salad – 900 ALL
Iceberg lettuce, homemade Caesar dressing, chicken, croutons, bacon, Parmigiano, red radish, baby corn, fresh herbs

Baby Spinach Salad – 550 ALL
Roasted pears, gorgonzola, orange dressing, toasted walnuts

Burrata – 600 ALL
Cherry tomatoes, basil pesto, pine nuts

HOT STARTERS

Foie Gras – 2,200 ALL
Sweet potato purée, green walnut preserve

Smoked Octopus – 1,500 ALL
Applewood-smoked octopus, sesame mayonnaise, shrimp crisp, olive powder

Pan-seared Calamari – 1,000 ALL
Celeriac purée, shrimp bisque, radish carpaccio, shrimp crisp

Roasted Mushrooms – 900 ALL
Champignon mushrooms, bacon, herb butter, Parmigiano crisp

COLD STARTERS

Beef Carpaccio – 1,500 ALL
Baked chèvre cheese, arugula salad, cherry tomatoes, chia seeds

Marinated Anchovies – 500 ALL
Ricotta, homemade pickled cucumber, herb-infused olive oil

Cheese & Cold Cuts Selection – 2,000 ALL
Cold Cuts Selection served with Fruit Preserve – 1,900 ALL
Cheese Selection served with Fruit Preserve – 1,900 ALL

RISOTTO

Risotto with Scampi – 1,500 ALL
Scampi, chives, cherry tomatoes, basil oil

Risotto with Mushrooms – 800 ALL
Champignon and porcini mushrooms, chicken, black truffle cream, olive powder

PASTA

Orecchiette with Beef Ragù – 900 ALL
Beef ragù, Parmigiano, toasted peanuts

Caserecce with Salmon – 1,100 ALL
Salmon cubes, green asparagus, lime sauce, tomato concassé, chives

Ravioli with Ricotta – 1,000 ALL
Roasted red pepper cream, Parmigiano flakes

Spaghetti with Shrimps – 1,000 ALL
Shrimp bisque, cherry tomatoes, shrimps, fresh herbs

Paccheri with Truffle – 900 ALL
Champignon mushrooms, black truffle cream, Pecorino cheese

Gnocchi “East West” – 800 ALL
Shrimps, cherry tomatoes, soy sauce, lime

MAIN COURSES

Beef Fillet – 2,500 ALL
Demi-glace sauce, mashed potatoes, seasonal vegetables

Lamb Shoulder (Sous-Vide) – 1,500 ALL
Slow cooked for 2 hours at 65°C, celeriac purée, tomato marmalade, potato terrine, demi-glace sauce

Rib Eye (Black Angus) – 3,700 ALL
Demi-glace sauce, fry & dip

Sea Bass Fillet – 1,500 ALL
Spinach cream, cauliflower purée, seasonal vegetables

Sea Bream Fillet – 1,500 ALL
Fresh saffron sauce, broccoli purée, sautéed vegetables

Chicken Fillet – 1,300 ALL
Curry sauce, mashed potatoes, Romanesco broccoli

Salmon Fillet – 1,700 ALL
Quinoa, teriyaki sauce

BURGERS & SANDWICHES

Classic Burger – 1,200 ALL
Homemade beef patty, wedges potato, grilled tomato, caramelized onion, melted cheddar, pickles

Club Sandwich – 900 ALL
Chicken ham, cheese, French fries, tomato, green salad

DESSERTS

Chocolate Soufflé – 750 ALL
Vanilla ice cream, raspberry cream

Cheesecake – 700 ALL
White chocolate, Bourbon vanilla, forest fruit sauce

Please inform our staff of any food allergies