

SEAFOOD

OYSTERS

6 PIÈCES

GILLARDEAU

N°5	21
N°3	29
N°2	32

HOLLOW FROM BRETAGNE

N°3	16
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FLAT FROM BELON

N°2	29
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FINE FATTENED OYSTER

N°4	15
N°3	18
N°2	22

SPECIALS

N°3	23
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SEAFOOD PLATTER

TASTING OF OYSTERS

FOR ONE (12 OYSTERS) 40

3 HOLLOW FROM BRETAGNE N°3, 3 BELONS N°2,
3 FINE FATTENED N°3, 3 GILLARDEAU N°3

FOR TWO (24 OYSTERS) 79

6 HOLLOW FROM BRETAGNE N°3, 6 BELONS N°2,
6 FINE FATTENED N°3, 6 GILLARDEAU N°3

PLATTERS

L'ATLAS 73

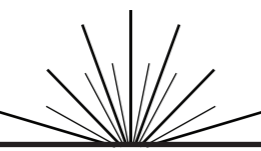
FOR ONE

9 HOLLOW OYSTERS N°3
1/2 EDIBLE CRAB
3 SHRIMPS
COMMON SHRIMPS
WHELKS
3 NORWAY LOBSTER
3 CARPET SHELL
3 SPANISH MUSSELS

LE ROYAL 165

FOR TWO

4 HOLLOW OYSTERS N°3
4 SPÉCIALS OYSTERS N°3
4 FLAT FROM BELON BELON N°2
4 FINE FATTENED N°2
1 BRITTANY LOBSTER
4 CARPET SHELL
8 SHRIMPS
COMMON SHRIMPS
6 SPANISH MUSSELS
WHELKS
6 NORWAY LOBSTER



SHELLFISH

	1/2	WHOLE
BRITTANY LOBSTER, HOMEMADE MAYONNAISE	31	60
EDIBLE CRAB	13	22

CARPET SHELL (6)	17	SHRIMPS (8)	17.5
SPANISH MUSSELS (12)	14	COMMON SHRIMPS (100GR)	11.5
WHELKS (200GR)	10	NORWAY LOBSTER (6)	22

HARD CLAM, CLAMS AND URCHINS **DEPENDING ON ARRIVALS**

NET PRICE IN EUROS / SERVICE INCLUDED / HOUSE DOES NOT ACCEPT CHEQUE

PERFECT TO SHARE

GUACAMOLE HOME MADE, CORN CHIPS	12.5	CHEESE PLATE AOP	17.5
CHARCUTERIES PLATE FROM «CONQUET» HOUSE	19.5	CHEESES AND CHARCUTERIES PLATE	22.5
DUCK FOIE GRAS	29.5		

STARTERS

SALMON TARTARE, CITRUS VINAIGRETTE	17	RAZOR SHELLS WITH GARLIC AND PARSLEY	15
ONION SOUP	15	SMOKED SALMON, BLINIS	19.5
HARD BOILED EGGS MAYONNAISE	9	BURGUNDY SNAILS XXL (X6) 19.5 (X12) 39	
BURRATA, TOMATOES	17	GREEN BEANS SALAD, FINE SLICE OF FOIE GRAS, VINAIGRETTE SAUCE WITH NUTS	17
AVOCADO, VINAIGRETTE SAUCE	10.5		



OUR SPECIALTY



BURGUNDY BEEF AND PAN FRIED FOIE GRAS 30.5

FROG'S LEGS, IN PROVENCAL STYLE 29.5

MAIN COURSES

CAESAR SALAD	20.5	BRAISED CONFIT LEG OF DUCK	30.5
NIÇOISE SALAD WITH MARINATED TUNA	21.5	FRENCH CALF LIVER, MASHED POTATOES	29
BRAISING VEGETABLES (VEGAN DISH)	16	BEEF TARTARE, FRENCH FRIES	22.5
«THE» CROQUE MONSIEUR FROM ATLAS	18	BAVETTE « ANGUS » WITH SHALLOTS	21.5
OMELETTE WITH COMTÉ CHEESE	16.5	BACON CHEESEBURGER	24
CARAMELIZED SALMON, HONEY / SOY	29	VEAL BLANQUETTE, MUSHROOMS AND PILAF RICE	22.5
SEA BREAM CEVICHE, LEMON / AVOCADO	26	PAILLARD OF CHICKEN WITH LEMON	24
SNACKED SCALLOPS WITH MUSHROOMS	35	BEEF FILLET ROASTED WITH PEPPER	39
SOLE MEUNIÈRE	51	RAVIOLES WITH SUMMER TRUFFLE	30
MUSSELS		FROM THE HOUSE «PERRIN»	
MARINIÈRES	21.5	ENTRECÔTE ANGUS 250GR, BÉARNAISE SAUCE	31
IN CREAM	23		

CHEESES

COMTÉ CHEESE 10.5

CHEESE PLATE AOP 17.5

DESSERTS

CRÈME CARAMEL	10.5
CHOCOLATE MOUSSE	10.5
RICE PUDDING, CARAMEL SALTED BUTTER	10.5
BABA WITH RUM	10.5
CRÈME BRÛLÉE	10.5
PLATE OF STRAWBERRIES, CHANTILLY	10.5
SALT BUTTER CARAMEL ECLAIR	10.5
TATIN TART	10.5

ICE CREAM «BERTHILLON»

CHOCOLATE, MOKA, VANILLA, SALT BUTTER CARAMEL,
NUT, LEMON, RASPBERRY, PEAR,
MANGO, COCONUT

2 SCOOPS	12
COFFEE LIEGOIS	14.5
CHOCOLATE LIEGEOIS	14.5
FRAISE MELBA	15.5



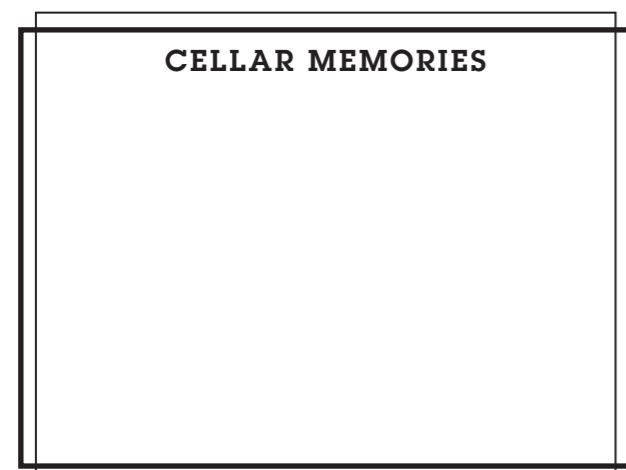
WINE MENU



BLANCS		Cépage / Grape variety	VERRE 12 CL	CARAFE 50 CL	BTL MAGNUM 75 CL 150 CL	
CÔTES DE GASCOGNE IGP	Sauvignon Blanc	LES FUMÉES BLANCHES	5.4	21.9	31	-
VIN DE PAYS D'OC IGP	Chardonnay	BARON P. DE ROTHSCHILD	5.7	23.3	33	-
MACON LUGNY AOC SAINT PIERRE	Chardonnay	BOUCHARD ET FILS	6.4	26.1	37	74
VOUVRAY AOC	Chenin	FRÉDÉRIC BOURILLON	6.8	27.1	39	-
SANCERRE AOC	Sauvignon Blanc	ANDRÉ DEZAT	7.5	30.4	43	-
ALSACE AOC	Riesling	BACKERT	7.6	31.1	44	-
CHABLIS AOC	Chardonnay	WILLIAM FÈVRE	8.7	35.3	50	96
POUILLY FUMÉ AOC	Sauvignon «blanc fumé»	PASCAL JOLIVET	9.9	40.3	57	-
CHÂTEAUNEUF-DU-PAPE AOC	Roussane, Grenache	CHÂTEAU LA NERTHE BIO	-	-	74	-
MEURSAULT-BLAGNY 1er CRU AOC	Chardonnay	CHÂTEAU DE BLAGNY	-	-	81	-

ROSÉS		Cépage / Grape variety	VERRE 12 CL	CARAFE 50 CL	BTL MAGNUM 75 CL 150 CL	
VIN DES SABLES IGP	Grenache	PINK FLAMINGO, BIO	5.4	21.9	31	-
CÔTES DE PROVENCE AOC	Grenache, Cinsault	CH. DEMONPÈRE PRESTIGE, BIO	6.8	27.6	39	78
CÔTES DE PROVENCE AOC	Grenache, Syrah, Cinsault	WHISPERING ANGEL	7.8	31.8	45	-
CÔTES DE PROVENCE AOC	Grenache, Syrah	LA CHAPELLE GORDONNE	7.5	30.4	43	-
CÔTES DE PROVENCE AOC	Grenache, Tibouren	MINUTY PRESTIGE	-	-	48	-
BANDOL AOC	Cinsault, Mourvedre	CHATEAU PIBARNON	10.2	41.7	59	-

ROUGES		Cépage / Grape variety	VERRE 12 CL	CARAFE 50 CL	BTL MAGNUM 75 CL 150 CL	
CÔTES DU VENTOUX AOP	Grenache, Syrah, Carignan	LA VIEILLE FERME	5.4	21.9	31	-
LANGUEDOC AOP	Syrah, Grenache	L'AUDACIEUX	5.5	22.6	32	-
BROUILLY AOC	Gamay	LAFOND	5.7	23.3	33	-
BORDEAUX AOC	Merlot, Cabernet Franc	CHÂTEAU ROQUEFORT	6.1	24.7	35	-
CÔTES DE PROVENCE AOC	Syrah, Cabernet Sauvignon	CH. DEMONPERE, PRESTIGE BIO	6.8	27.6	39	-
HAUTES CÔTES DE BEAUNES AOC	Pinot Noir	BOUCHARD & FILS	7.5	30.4	43	-
SANCERRE AOC	Pinot noir	ANDRÉ DEZAT	-	-	53	-
SAINT-JOSEPH AOC	Syrah	GUIGAL	-	-	59	-
MARGAUX AOC	Merlot, Cabernet Sauvignon	CHÂTEAU BOSTON	10.6	43.1	61	-
SAINT-EMILION AOC	Merlot, Cabernet Sauvignon	BARON CARL	10.9	44.5	63	-
CHÂTEAUNEUF-DU-PAPE AOC	Grenache, Mourvèdre, Syrah	CLOS DE L'ORATOIRE	-	-	82	-
HAUT MEDOC AOC	Merlot, Cabernet sauvignon	CHÂTEAU CHASSE SPLEEN	-	-	90	-
CÔTE-RÔTIE AOC	Syrah, Viognier	BRUNE & BLONDE DE GUIGAL	-	-	107	-
PAUILLAC AOC GRAND CRU CLASSÉ	Cabernet Sauvignon, Merlot	CHÂTEAU D'ARMAILHAC	-	-	147	-
CÔTES DU RHÔNE AOC	Syrah, Grenache, Mourvèdre	GUIGAL	-	-	-	68
SAINT-JOSEPH AOC	Syrah	VINS DE VIENNE	-	-	-	106



CHAMPAGNES		COUPE 13 CL	PISCINE 13 CL	BTL MAGNUM 75 CL 150 CL	
POMMERY BRUT SILVER		15.5	15.5	95	210
VRANKEN DIAMANT BLANC DE BLANC 2007		-	-	145	-
POMMERY BRUT ROSÉ		15.5	15.5	105	-
POMMERY GRAND CRU MILLESIMÉ 2006		-	-	175	-
CUVÉE LOUISE 2004		-	-	175	-
LAURENT PERRIER - CUVÉE GRAND SIECLE		-	-	185	-
DOM PÉRIGNON 2009		-	-	195	545

EAUX MINÉRALES

EVIAN, BADOIT ROUGE OU VERTE

75cl

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11 RUE DE BUCI
75006 PARIS

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PRIX NETS EN EUROS / SERVICE COMPRIS / LA MAISON N'ACCEPTE PAS LES CHÈQUES

