



Atmosphere Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Desserts	
ITEM	PRICE
Creme Brulee	\$9.00
Profiteroles	\$10.00
Royal Chocolat (Desserts) Chocolate Mousse cake, crème Anglaise sauce	\$11.00
Fruits Macarons (2 Lemon, 2 Blueberry, 2 Raspberry)	\$14.00
Macarons 2 Pistachio, 2 Salted Caramel, 2 Vanilla	\$14.00
Tarte Aux Pommes Apple tart with French vanilla ice cream and calvados caramel.	\$9.50
Entrées	
ITEM	PRICE
Croque Monsieur Ham and grilled cheese sandwich, potato chips, organic mixed greens	\$15.00
Filet mignon d'agneau Grilled lamb tenderloins, Lyonnaise potatoes, organic arugula, roasted red bell peppers, fresh goat cheese, Moroccan spi...	\$31.00
Crêpes Au Poulet	\$19.00
Moules Marinieres	\$25.00
Coquilles Saint Jacques	\$38.00
Dos de saumon aux artichauts Roasted salmon fillet, artichokes, arugula, marinated tomatoes, Niçoise olives, and fingerling potatoes Lemon Confit, re...	\$30.00
Confit De Canard Atmosphère Moulard Duck leg Confit cooked in the time-honored French tradition, Wild mushroom Raviolis, French green beans, truffle...	\$32.00
Crêpes Au Poulet (Entrées) Chicken and mushroom velouté crepe served with sea salt kettle potato chips and organic mixed greens.	\$18.00
Raviolis végétarien aux champignons Vegetarian Wild mushroom Raviolis, asparagus, arugula, lemon Confit Parmesan Reggiano cream sauce, truffle oil drizzle	\$24.00
Garnitures	
ITEM	PRICE
Organic Mesclum with balsamic vinaigrette	\$7.00
Lyonnaise potatoes with caramelized onions	\$8.00
Freshly baked Ciabatta bread Bistro roll each	\$1.00
Green Beans Sautéed in garlic butter	\$8.00
House-made French fries	\$8.00
L]onnaise potatoes with carameli^ed onions	\$8.00

ITEM	PRICE
Green beans in garlic butter	\$8.00
Sauteed organic mushrooms	\$9.00
Organic Mesclun greens	\$6.00

Soups, Salads

ITEM	PRICE
Soupe Du Jour (Cup) Creamy tomato soup	\$9.00
Soupe Du Jour (Quart size) Creamy tomato soup	\$15.00
Soupe A L'oignon	\$12.00
Salade Maison Mesclum salad, marinated tomatoes, niçoise olives, parmesan reggiano cheese, and balsamic vinaigrette.	\$11.00
Salade de Saumon Pan roasted salmon fillet Served with organic mesclun, Marinated tomatoes, and French green beans Blue cheese and walnut...	\$20.00
Salade De Betterave Sliced beet, fresh goat cheese Quenelle, Julienne apple, walnuts, Red wine Vinaigrette	\$13.00
Quiche Vegetarian House-Made brocolli and cheddar cheese with Organic mixed greens	\$17.00
Plateau De Fromages Selection of imported cheeses, paired with dried fruits and nuts	\$16.00

Appetizers

ITEM	PRICE
Escargots Atmosphere	\$15.00
Rouelles De Betterave	\$13.00
Terrine de Lapin	\$13.00
Carpaccio De Boeuf (Appetizers)	\$19.00
Assiette De Fromages	\$17.00

Picked for you

ITEM	PRICE
Royal Chocolat Chocolate Mousse cake, crème Anglaise sauce	\$11.00
Dos de saumon aux artichauts (Picked for you) Roasted salmon fillet, artichokes, arugula, marinated tomatoes, Niçoise olives, and fingerling potatoes Lemon Confit, re...	\$30.00
Confit De Canard Atmosphère (Picked for you) Moulard Duck leg Confit cooked in the time-honored French tradition, Wild mushroom Raviolis, French green beans, truffle...	\$32.00
Filet mignon d'agneau (Picked for you) Grilled lamb tenderloins, Lyonnaise potatoes, organic arugula, roasted red bell peppers, fresh goat cheese, Moroccan spi...	\$31.00
Carpaccio De Boeuf	\$19.00