



THIS MENU IS AVAILABLE IN ENGLISH ONLY

*Degas*

L'ATELIER  
DISTROT



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## DEGAS

### LIFE AND WORK

Edgar Degas (1834 – 1917) born in Paris into a wealthy family, is one of the most celebrated artists who was prominent in the Impressionist group and widely celebrated for his images of Parisian life. The art he made over more than fifty years of constant creativity and renewal, fusing Impressionistic sensibilities with traditional approach, embraces painting, drawing, printmaking, monotypes, sculpture and photography, and has had an immense impact on modern and contemporary art.

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## BELLE ÉPOQUE

The Belle Époque was a period of peace in Europe, optimism, technological innovation and scientific discovery. The arts flourished in Paris, with many masterpieces of literature, music, theater, and visual art gaining worldwide recognition. Modern life as he experienced it in nineteenth-century Paris provided Degas with a repertoire of motifs he explored with endless variation and innovation; from scenes of work and industry to ballet and the theatre, horse-races, café scenes, scene world are his focus. In the works of Degas relives the soul of an elegant and romantic Paris, with a snobby and decadent soul.

## IMPRESSIONISM

Even though he took a leading role in organizing the Impressionist Exhibitions in 1874 and is considered one of the movement's founders, Degas had a contentious relationship with his contemporaries.

While most of the Impressionists loved to create en plein air (outside), Degas preferred to create indoors. And rather than spontaneously capturing a moment in time, he studied his subjects carefully, meticulously capturing their movement. As Degas himself explained, "No art is less spontaneous than mine".



## BALLERINAS

Degas's principal subject was the human - especially the female - figure, which he explored in works ranging from the somber portraits of his early years to the studies of laundresses, cabaret singers, milliners, and prostitutes of his Impressionist period. Degas' dancers explore the tension between the natural gestures of performers at rest and the stylized movements of classical ballet. But also, he depicts the more informal situations around them: the behind-the-scenes world of the rehearsal room or the dance class, the dancers' preparation and tension prior to a performance and the more relaxed, casual moments that followed afterwards. He made more than 1500 works of dancers throughout his life.



## MOVEMENT

He sees in the ballet an ideal subject of observation of fast motion as well as a vast opportunity for space composition. His whole work as a painter may be characterized by his objective approach of subjects, an extreme concern about realism and study about motion. He tries to seize motion through natural and spontaneous poses.



## COMPOSITION

His visual memory enables him to precisely translate in workshop the subjects that he observed, which he recreates in extraordinary pictorial compositions. Strongly influenced by incipient photography, that he also practices, his innovative vision proposes new, original points of view and a work on perspective never seen before.

## TECHNIQUE

Degas's realism reached its peak portraying dancers. Since he had been practicing pastel work for a long time, he will more and more privilege this technique when his sight will get too deteriorated for meticulous oil painting. He will adopt a more free and lighter technique, modeling volumes by only mean of light and enhancing the whole by some strokes of pure color.



# L'ATELIER BISTROT

## SOMETHING TO EAT

|                                                                                                                  | €  |                                                                                                                                               | €  |
|------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| POILANE RUSTIC BREAD, TRADITIONAL BUTTER<br><i>Pain poilâne chaud, beurre de baratte</i>                         | 4  | SAVOURY BACON AND GRUYÈRE CHEESE TART<br><i>Quiche lorraine</i>                                                                               | 7  |
| SELECTION OF FARMER TERRINE, BAYONNE HAM,<br>SALAMI, PICKLES AND DIJON MUSTARD<br><i>Assiette de charcuterie</i> | 16 | OVEN-BAKED ONION SOUP<br><i>Soupe à l'oignon gratinée</i>                                                                                     | 7  |
| TRADITIONAL POTTED PORK MEAT<br><i>Pot de rillettes</i>                                                          | 11 | MIXED GREENS, TOASTED WALNUTS, FOIE GRAS,<br>CONFIT DUCK GIZZARD, SMOKED DUCK BREAST,<br>POTATO & RUSTIC BREAD*<br><i>Salade périgourdine</i> | 13 |
| RAMEKIN BAKED EGGS WITH CREAM, WHITE<br>MUSHROOM, THYME, RED WINE REDUCTION*<br><i>Eufs en cocotte</i>           | 6  | CLASSIC FARMER TERRINE<br><i>Pâté de campagne</i>                                                                                             | 8  |
| GRUYÈRE AND CHEDDAR CHEESE OMELETTE WITH<br>FRESH HERBS*<br><i>Omelette</i>                                      | 5  | BURGUNDY SNAILS, GARLIC & PARSLEY BUTTER<br><i>Escargots de Bourgogne</i>                                                                     | 11 |
| HAM & CHEESE HOT SANDWICH WITH EGG*<br><i>Croque Madame</i>                                                      | 7  | FRENCH CHEESE PLATTER                                                                                                                         | 12 |
| TUNA SALAD, FRENCH BEANS, EGG, POTATO, TOMATO,<br>ANCHOVY, BLACK OLIVES<br><i>Salade niçoise</i>                 | 11 |                                                                                                                                               |    |

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## DESSERTS

|                                                                          | € |                                                         | € |
|--------------------------------------------------------------------------|---|---------------------------------------------------------|---|
| ARMAGNAC AND SYRUP SATURATED CAKE,<br>WHIPPED CREAM<br><i>Notre baba</i> | 5 | SOFT-HEART CHOCOLATE CAKE<br><i>Fondant au chocolat</i> | 8 |
| LEMON CURD, CONFIT CITRUS & THYME<br><i>Tarte au citron</i>              | 5 | CARAMELIZED APPLE CAKE<br><i>Tarte Tatin</i>            | 5 |
| VANILLA MILLEFEUILLE<br><i>Millefeuille à la vanille</i>                 | 6 | TRADITIONAL PROFITEROLES, CHOCOLATE                     | 4 |
| CRÈME BRÛLÉE<br><i>Vanilla, Caster Sugar</i>                             | 5 | SELECTION OF HOMEMADE ICE CREAM & SORBETS               | 5 |

*If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.*

*\* Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

*15% service charge will be added to your bill.*

*Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.*



# L'ATELIER BISTROT

## WITH A GLASS ...

### CHAMPAGNE & CRÉMANT

BRUNO PAILLARD

€  
24

LAURENT PERRIER BRUT

14

CRÉMANT DE BOURGOGNE, MOINGEON

8

### WHITE WINES

SAUTERNES AOC, CARMES DE RIEUSSEC

€  
16

RIESLING, DOMAINE ANDRÉ LORENTZ

10

MÂCON CHARNAY, CHÂTEAU DE LA TOUR DE L'ANGE

9

MONBAZILLAC, CHÂTEAU MAUTAIN

8

LIE MUSCADET, CHÂTEAU CLERAY HAUTE CULTURE

7

### ROSÉ WINES

ROSÉ WHISPERING ANGEL CHÂTEAU D'ESCLANS

€  
10

### RED WINES

FRONSAC, CHÂTEAU LA VIEILLE CURE

€  
15

SANTENAY, CHARTRON ET TRÉBUCHET

12

MORGON, HOSPICES DE BELLEVILLE

11

CÔTES DU RHÔNE, E. GUIGAL

9

## SPRITZ MANIA

APEROL SPRITZ

*Aperol, prosecco, club soda*

€  
8

SPRITZ HUGO

*Elderflower syrup, prosecco, club soda*

8

APPLE MARTINI SPRITZ

*Martini Bianco vermouth, green apple syrup,  
slice of ginger, slice of green apple, prosecco*

8

## L'ATELIER'S COCKTAILS

FRENCH 75

*Bombay Sapphire gin, fresh lime juice, sugar syrup, champagne*

€  
15

FRENCH BLONDE

*Plymouth gin, Lillet Blanc vermouth, St-Germain elderflower  
liqueur, grapefruit juice*

11

LIBERTINE

*Grey Goose vodka, Campari Bitter, sugar syrup, fresh lemon juice,  
grapefruit juice, ruby port*

11

BLACK ROSE

*Noilly Prat Blanc vermouth, Chambord black raspberry liqueur,  
fresh lime, splash of tonic*

11

LE FORUM

*Aviation gin, Lillet Rouge vermouth, Grand Marnier, fresh lemon juice*

11

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# L'ATELIER BISTROT

## CLASSICS & CO. € 8

### BACARDI MOJITO

*Bacardi Superior rum, fresh mint leaves, lime, sugar, club soda*

### MIMOSA BLOSSOM

*Absolut Mango vodka, Galliano, orange juice, prosecco*

### CLASSIC MARTINI

*Beefeater gin or Absolut vodka, Martini Extra Dry vermouth, green olives*

### ABSOLUT COSMO

*Absolut Citrón vodka, Cointreau, cranberry juice, Rose's Lime*

### DAIQUIRI

*Bacardi Superior rum, lime juice, sugar*

### LONG ISLAND ICED TEA

*Vodka, rum, gin, tequila, triple sec, sweet & sour mix, cola*

### PINK & PINK

*Gordon's Premium Pink gin, cranberry juice, 7up*

### NEGRONI

*Gin, Bitter Campari, Martini Rosso vermouth*

### BLOODY MARY

*Vodka, tomato juice, salt, pepper, Worcestershire sauce, Tabasco*

### TEQUILA SUNRISE

*Silver tequila, orange juice, grenadine*

### MARGARITA

*Silver tequila, triple sec, sweet & sour mix*

### PIÑA COLADA

*Light rum, pineapple juice, coconut cream*

### STRAWBERRY DAIQUIRI

*Light rum, sweet & sour mix, strawberry purée*

### WHITE RUSSIAN

*Vodka, Kahlúa coffee liqueur, cream*

### BAILEYS ALEXANDER

*Baileys Irish Cream, dark crème de cacao, cream*

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## ZERO ALCOHOL € 5.5

### MOJITO ZERO

*Lime, fresh mint leaves, sugar, Mojito mix, club soda*

### SEA BREEZE

*Cranberry, orange and grapefruit juice, pomegranate syrup*

### ALOHA

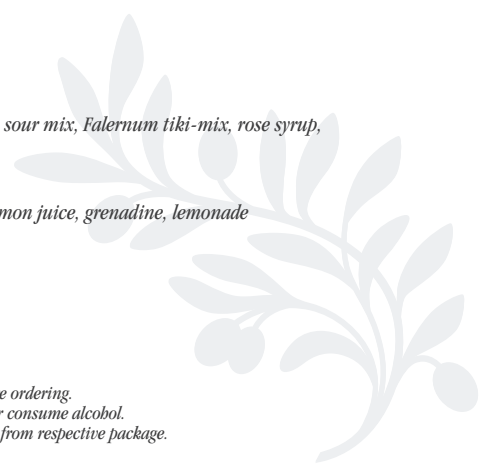
*Grapefruit juice, sweet & sour mix, Falernum tiki-mix, rose syrup, tonic water*

### MAGIC ISLAND

*Pineapple, orange and lemon juice, grenadine, lemonade*



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# L'ATELIER BISTROT

## BEERS

|                   |             |       | €   |                |             |       | €   |
|-------------------|-------------|-------|-----|----------------|-------------|-------|-----|
| KRONNENBOURG 1664 | France      | 33 cl | 6.5 | BECK'S         | Germany     | 33 cl | 6.5 |
| LA BIÈRE DU DEMON | France      | 25 cl | 7.5 | AFFLIGEM BLOND | Belgium     | 33 cl | 7   |
| PIETRA            | France      | 33 cl | 8   | GUINNESS       | Ireland     | 33 cl | 7   |
| HEINEKEN          | Netherlands | 33 cl | 6   | PAULANER       | Germany     | 50 cl | 7   |
| STELLA ARTOIS     | Belgium     | 33 cl | 6.5 | HEINEKEN O.O   | Netherlands | 33 cl | 6   |
| BUDWEISER         | USA         | 33 cl | 6.5 | LA CHOUFFE     | Belgium     | 33 cl | 8   |

## APERITIFS

|                           | 5 cl - € | VERMOUTH                      | 5 cl - € |
|---------------------------|----------|-------------------------------|----------|
| APEROL                    | 6        | SUZE                          | 6        |
| BITTER CAMPARI            | 6        | LILLET BLANC                  | 6        |
|                           |          | LILLET ROUGE                  | 6        |
| PASTIS                    | 5 cl - € | DUBONNET                      | 6        |
| RICARD                    | 6        | NOILLY PRAT BLANC             | 6        |
| PASTIS 51                 | 6        |                               |          |
| PERNOD                    | 6        | ABSINTHE                      | 4 cl - € |
| CASANIS                   | 6.5      | LA FÉE PARISIENNE 68°         | 11       |
| BERGER                    | 6.5      | VAN GOGH ABSENTE              | 8.5      |
| DUVAL                     | 6.5      |                               |          |
| UN MARSEILLAIS            | 6.5      | KIR                           | €        |
| HENRI BARDOUIN            | 6.5      | KIR VIN BLANC                 | 8        |
| TOMATE                    | 7        | (crème de cassis, white wine) |          |
| (Pastis, grenadine)       |          | KIR COMMUNARD                 | 8        |
| MAURESQUE                 | 7        | (crème de cassis, red wine)   |          |
| (Pastis, orgeat)          |          | KIR ROYAL                     | 9        |
| PERROQUET                 | 7        | (crème de cassis, crémant)    |          |
| (Pastis, crème de menthe) |          |                               |          |

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# L'ATELIER BISTROT

## COGNAC & BRANDY

|                                           | 4 cl - € |                                              | 4 cl - € |
|-------------------------------------------|----------|----------------------------------------------|----------|
| COGNAC DELAMAIN MILLÉSIMÉ 1976            | 45       | BAS ARMAGNAC DARTIGALONGUE HORS D'ÂGE        | 16       |
| COGNAC N°7 GRAND CHAMPAGNE A.E. DOR       | 25       | CALVADOS PAYS D'AUGE LECOMPTE MILLÉSIMÉ 1988 | 35       |
| COGNAC DELAMAIN XO PALE & DRY             | 18       | CALVADOS PAYS D'AUGE LECOMPTE ORIGINEL       | 9        |
| BAS ARMAGNAC DARTIGALONGUE MILLÉSIMÉ 1974 | 30       |                                              |          |

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## SPIRITS



### WHISKY

|                                      | 4 cl - € | GIN                   | 4 cl - € |
|--------------------------------------|----------|-----------------------|----------|
| THE MACALLAN QUEST                   | 14       | THE BOTANIST GIN      | 14       |
| GLENMORANGIE 10Y                     | 14       | HENDRICK'S            | 11       |
| GLENLIVET MASTER DISTILLER'S RESERVE | 10       | BOMBAY SAPPHIRE       | 8        |
| WOODFORD RESERVE                     | 10       | GORDON'S PREMIUM PINK | 7        |
| NIKKA DAYS                           | 10       | BEEFEATER             | 6.5      |
| CHIVAS REGAL 12Y                     | 9        | GORDON'S              | 6        |
| JOHNNIE WALKER BLACK LABEL 12Y       | 9        |                       |          |
| MAKER'S MARK                         | 9        |                       |          |
| JACK DANIEL'S OLD N°7 BRAND          | 8.5      |                       |          |
| CROWN ROYAL                          | 7.5      |                       |          |
| JAMESON IRISH                        | 7.5      |                       |          |
| JOHNNIE WALKER RED LABEL             | 7        |                       |          |
| BELL'S                               | 6        |                       |          |



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# L'ATELIER BISTROT

## SPIRITS

### VODKA

BELUGA NOBLE VODKA  
GREY GOOSE  
BELVEDERE  
TITO'S  
ABSOLUT  
STOLICHNAYA  
MOSKOVSKAYA

4 cl - €

14  
10  
9  
8  
7  
7  
6

### TEQUILA

DON JULIO SILVER  
JOSE CUERVO GOLD / SILVER

4 cl - €

10  
6.5

### GRAPPA & AQUAVITAE

GRAPPA BAROLO MONTANARO  
LA BRANDA, WHITE  
LA BRANDA, AGED  
POIRE WILLIAMS  
AALBORG AKVAVIT  
KIRSCHWASSER

4 cl - €

14  
6.5  
6.5  
6.5  
6.5  
6.5

### RUM

RHUM AGRICOLE DE LA MARTINIQUE J.M.  
RÉSERVE SPÉCIALE  
SANTA TERESA 1796 RON ANTIGUO DE SOLERA  
BACARDI 8 AÑOS  
BACARDI SUPERIOR WHITE  
CAPTAIN MORGAN SPICED  
HAVANA CLUB 3 AÑOS

4 cl - €

14  
11  
9  
6.5  
6  
6.5

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# L'ATELIER BISTROT

## LIQUEURS 4 cl € 6.5

### ARTISANAL FRENCH LIQUEURS

LIQUEUR DE MIRABELLE  
LIQUEUR DE COING  
LIQUEUR DE GENÉPI  
LIQUEUR DE CITRON DE MENTON  
LIQUEUR DE FRAISE  
LIQUEUR DE MYRTHE  
CRÈME DE CASSIS  
LIQUEUR DE FRAMBOISE  
LIQUEUR DE PRUNELLE  
LIQUEUR DE POMME  
LIQUEUR DE VIOLETTE  
LIQUEUR DE GENIÈVRE

*Grand Est*  
*Pays de la Loire*  
*Auvergne-Rhône-Alpes*  
*Provence-Alpes-Côte d'Azur*  
*Brittany*  
*Corsica*  
*Bourgogne Franche-Comté*  
*Centre-Val de Loire*  
*Nouvelle-Aquitaine*  
*Normandy*  
*Occitanie*  
*Hauts-de-France*

### SWEET LIQUEURS

LIMONCELLO  
SAMBUCA  
AMARETTO DISARONNO  
GRAND MARNIER  
BAILEYS IRISH CREAM

### BITTERS

FERNET BRANCA  
JÄGERMEISTER  
AMARO MONTENEGRO



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# L'ATELIER BISTROT

## FRUIT JUICES

|                                                              |       | €   |
|--------------------------------------------------------------|-------|-----|
| BOTTLES                                                      | 20 cl | 3   |
| <i>Pear, apple, peach, mango, tomato, ACE, apricot</i>       |       |     |
| GLASS                                                        | 20 cl | 2.5 |
| <i>Orange, pineapple, grapefruit, green apple, cranberry</i> |       |     |
| FRESH SQUEEZED ORANGE JUICE                                  | 20 cl | 4.5 |

## SOFT DRINKS

|         |       | € |
|---------|-------|---|
| SODAS   | 33 cl | 3 |
| ICE TEA | 33 cl | 3 |

## CAFFETTERIA

|                       | €   |
|-----------------------|-----|
| ESPRESSO              | 1.7 |
| DECAFFEINATED COFFEE  | 1.7 |
| CAPPUCCINO            | 3.5 |
| CAFFÈ LATTE           | 3.5 |
| AMERICAN-STYLE COFFEE | 1.7 |
| HOT CHOCOLATE         | 3.5 |
| ICED CAPPUCCINO       | 4   |
| ICED TEA              | 2.5 |
| ICED COFFEE           | 1.9 |
| IRISH COFFEE          | 7.5 |

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