

LUNCH MENU

Located on Level 122 of Burj Khalifa, the world's tallest building, At.mosphere Restaurant is not just a culinary journey, it is an experience of a lifetime.

Leading the culinary brigade, Chef Jerome Lagarde, has over 20 years of International experience in acclaimed Michelin-starred restaurants and dining destinations on three continents. He has enlisted the help of artisans and dedicated farmers to create an authentic expression of culinary freedom and sophistication.

Lunch Menu by Chef Jerome Lagarde allows you to experience remarkable At.mosphere Restaurant sensation. It takes you on a journey of discovery and surprises, including five or six continents depending on your desires. You will experience Wasabi Roots from Japan, Australian Wagyu Beef, Lobster from Brittany along with the best products of Dubai market.



STARTER

FOIE GRAS TERRINE "MAISON SOULLARD" | SEA SALT BRIOCHE

Or

RATATOUILLE ZUCCHINI CAPSICUM EGGPLANT BURRATA

COCO CURRY LANGOUSTINE (S)

Or

VICHYSSOISE | FROG LEG EN CROUTE

MAIN

RABBIT A LA MOUTARD | HOMEMADE FRESH TAGLIATELLE OR

LINE CAUGHT TURBOT "A LA MEUNIERE" | TRUFFLE MINERS VEGETABLES

OR

PIGEON APPLE CELERIAC PUREE CUMIN CARROT CACAO SAUCE OR

BULGUR | EGGPLANT | DATES | GREEN TAHINI | YOGURT (V)

OR

WAGYU FLANK STEAK | SHALLOT CONFIT | SAUTEED POMMES

DESSERT

PAIN PERDU | PANETTONE | CHANTILLY | CHOCOLATE HONEY ICE CREAM

OR
DAME BLANCHE PROFITEROLE

OR

CREPES SUZETTE | ORANGE GRAND MARNIER ICE CREAM (A)

(S) Shellfish / (V) Vegetarian / (A) Alcohol / (N) Nuts Alcohol can be removed from certain dishes All Prices are in AED inclusive of 10% Municipality Fees and 10% Service Charge