

Atelier House.

HOT BEVERAGES

Espresso	2,40 €
Double Espresso	3,50 €
Cortado	3,00 €
Americano	3,50 €
Cappuccino	3,50 €
Large Cappuccino	3,90 €
Flat White	3,80 €
Latte	3,50 €
Large Latte	3,90 €
Batch Brew	3,50 €
Matcha Latte	4,50 €
Chai Latte	3,90 €
Dirty Chai	4,90 €

SPECIAL SELECTION

Maple Cinnamon Latte	4,90 €
Golden Biscuit Latte	4,90 €
Pistachio Silk Latte	4,90 €
V60 Filter Coffee	7,00 €

TEAS & INFUSIONS

Black Tea - English Breakfast	3,00 €
Black Tea - Earl Grey	3,00 €
Green Tea - Traditional	3,00 €
Rooibos Tea - Cinnamon	3,00 €
Herbal Tea - Mint	3,00 €
Herbal Tea - Chamomile	3,00 €

BAKERY

Croissant	3,00 €
Ham & Cheese Croissant	4,50 €
Pain au Chocolat	3,90 €
Hazelnut Plié	4,90 €
Monkey Bread	4,20 €
Chocolate Chip Cookie	4,20 €
Chocolate Chip Banana Bread	4,20 €
Carrot Cake Loaf	4,00 €
Fudgy Chocolate Brownie	4,90 €
Macaron	2,50 €

COLD BEVERAGES

Iced Americano	3,50 €
Iced Coffee (Batch Brew)	3,80 €
Iced Latte	4,20 €
Iced Maple Cinnamon Latte	4,90 €
Iced Golden Biscuit Latte	4,90 €
Iced Pistachio Silk Latte	4,90 €
Iced Matcha Latte	4,90 €
Iced Chai Latte	4,50 €
Iced Dirty Chai	4,90 €

Cold Brew	4,00 €
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- EXTRAS -

Extra Espresso Shot	1,00 €
Plant-Based Milk (Oat, Almond, Coconut)	0,30 €

OTHER DRINKS

Chocolate Milkshake	4,00 €
Fruit Smoothies	4,50 €
Fresh Orange Juice	3,90 €
Water	2,00 €
Sparkling Water	2,50 €
Coca-Cola	3,00 €
Coca-Cola Zero	3,00 €
Lemon Nestea	3,00 €

ICE CREAM

Artisanal Gelato Pops	4,00 €
(Crunchy Vanilla, Lime with Kefir, Raspberry, Lemon & Mint)	
Artisanal Ice Cream in a Jar	6,00 €
(Cheesecake with Dulce de Leche, Chocolate Chip, Mexican Vanilla)	

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ARTISANAL TOASTS

- MEDITERRANEAN- Freshly grated tomato and extra virgin olive oil 4,50 €
- IBERIAN- Freshly grated tomato, extra virgin olive oil and iberian ham 8,00 €
- LEBANESE- Creamy labneh, extra virgin olive oil, za'atar, crunchy kadayif, pine 8,00 €
nuts and pistachios
- CALIFORNIAN- Avocado, feta cheese, sundried tomatoes, extra virgin olive oil, lime, 10,00 €
pumpkin seeds and chia seeds
- ITALIAN- Burrata, pesto, arugula, sundried tomatoes, pistachios and basil 10,00 €
- NORDIC- Cream cheese, smoked salmon, cucumber slices, sesame seeds, capers 11,00 €
and dill
- NORTH AMERICAN- Peanut butter, banana, seasonal berries, maple syrup, cinnamon, 7,00 €
walnuts and flaky sea salt

GRILLED BRIOCHE MELTS

- PARISIAN- Prosciutto cotto (ham), havarti cheese and a hint of truffle mayo, served 14.50€
on artisanal brioche bread
- NEW YORKER- Pastrami, havarti and mustard tartar sauce, served on artisanal 16,50 €
brioche bread

CRAFT BOWLS

- GREEK BOWL- Creamy greek yogurt served with seasonal berries, banana, maple syrup, 7,20 €
artesanal granola with chocolate chips and mixed nuts
- AUSTRALIAN BOWL- Chia Pudding served with seasonal berries, banana, almond butter, 6,40 €
pumpkin seeds and cinnamon
- BRAZILIAN BOWL- Açaí served with seasonal berries, banana, artisanal granola, peanut 9,50 €
butter and chia seeds

- EXTRAS -

- Hard Boiled Egg 1,50€
- Chicken 2,80€
- Salmon 3,80€
- Iberian Ham 2,50€
- Guacamole 1,80€