

A man and a woman are shown in a kitchen, focused on preparing dough on a table. The man, on the left, has a beard and is wearing a dark t-shirt. The woman, on the right, is wearing a light-colored shirt and a dark apron. They are both looking down at their hands as they work with the dough. In the background, there are shelves with various kitchen items and containers. The overall scene is dimly lit, with a teal tint.

**Christmas**  
means  
**family**

ÁTIPICO | 2024

ÁTIPICO HONOURS DAILY THE  
LEGACY OF OUR MOTHERS AND  
GRANDMOTHERS. IT'S A STORY OF  
LOVE - GIVEN AND RECEIVED.  
IT'S ABOUT CELEBRATING A CRAFT  
AND DEDICATION OF ONESELF TO  
THE HAPPINESS OF OTHERS.

ÁTIPICO IS FAMILY.  
MAY YOUR CHRISTMAS BE AS  
MAGICAL AS THE UNBREAKABLE  
BOND OF FAMILY.

Matteo & The Team

# FESTIVE KIT MENU

ÁTIPICO | 2024

FIG & WALNUT SOURDOUGH

ARTISAN BUTTER

ATIPICO'S BEETROOT GRAVLAX SALMON

ONION TATIN + CHEESE FONDUE

LASAGNA AI FUNGHI

TURKEY, CHESTNUTS

BRUSSEL SPROUTS, MAITAKE

HAZELNUT CHESTNUT LEMON LOG CAKE

XXL CROCCANTE AL CIOCCOLATO

# FESTIVE KIT

## ÁTIPICO | 2024

OUR KITS ARE AVAILABLE FOR DELIVERY OR SELF-COLLECTION ON 24TH & 25TH DECEMBER ONLY. THE FOOD IS PARTIALLY PREPARED SO THE MAXIMUM FRESHNESS IS PRESERVED WHEN ENJOYING YOUR MEAL. YOU WILL NEED AN OVEN AND SOME BASIC COOKING SKILLS TO ACHIEVE THE BEST RESULTS.

OUR KITS ARE FRESHLY CRAFTED ON THE DAY OF DELIVERY THEREFORE ORDERS NEED TO BE PLACED BY 22ND MIDNIGHT OF DECEMBER FOR A DELIVERY ON 24TH OR BY 23RD MIDNIGHT OF DECEMBER FOR A DELIVERY ON 25TH DECEMBER

ORDERS VIA [WWW.ATIPICO.SG/SHOPATTHEATELIER](http://WWW.ATIPICO.SG/SHOPATTHEATELIER)

# KIT BASICS

## ÁTIPICO | 2024

ONE KIT FEEDS 4-6 PAX  
ONE BREAD, ONE BUTTER  
TWO STARTERS, ONE PRIMO  
ONE SECONDO, ONE SIDE  
ONE CAKE, ONE CONFECTION

1 KIT 468SGD  
DELIVERY ISLANDWIDE INCLUDED  
BETWEEN 2 AND 6PM BASED ON OUR  
DRIVERS ROUTE

GET IN TOUCH FOR ANY QUERIES.



# FESTIVE MENU 2024

## KIT | INSTRUCTIONS

### FIG & WALNUT SOURDOUGH

ATIPICO's Signature Sourdough Loaf with Roasted Walnuts and Figs, Slow Rising with Natural Levain for 18 Hours

*Pre-heat your oven at 180C. Warm up for 10 minutes.*

*Let cool down at room temperature for 10 minutes.*

*Slice carefully and serve with butter.*

### ARTISAN BUTTER

Whipped Honey Rosemary Butter, Fleur de Sel

*Take to room temperature 15 minutes before consumption.*

### ATIPICO'S SALMON GRAVLAX

Thin Sliced House Cured Salmon with Beetroot, Horseradish, Dill and A Point of Lemon Zest Served with a Classic Mustard and Dill Sauce

*On a plate display the Salmon slices. Cut the tip of the piping bag and drizzle some dots of dill sauce.*

### ONION TATIN + CHEESE FONDUE

Flaky Puff pastry, Sweet Onions de Cevennes Brown Sugar & Balsamic Vinegar, Italian Cheese Fondue

*Pre-heat your oven at 180C. Place the tatin in the oven for 10 minutes.*

*Meantime warm-up the cheese fondue. Sprinkle the tatin with fleur de sel and thyme leaves. Serve alongside a spoonful of hot cheese fondue.*

### LASAGNA AI FUNGHI

Thin Layers of Handmade Pasta, Mushroom Casserole, Black Truffle, Aromatic Bechamel Sauce  
24 Months Parmesan

*Pre-heat your oven at 180C. Place the lasagna in the oven for 20 minutes covered with aluminium foil and 10 minutes uncovered.*

### TURKEY

Tender and Juicy Turkey Breast, House Made Jus Chestnuts, Lingonberry Gel, Sage and Rosemary

*Pre-heat your oven at 160C. Place the turkey in the oven for 15 minutes. Meantime make the jus hot. Add few spoons of water [or reduce the sauce] if necessary, to obtain a proper jus consistency. Thinly slice the turkey and serve it hot, alongside the jus, the lingonberry gel and the fried aromatics.*

### BRUSSEL SPROUTS, MAITAKE

Brussel Sprouts, Japanese Maitake  
Caramelized Nuts

*Transfer the salad to a serving bowl and toss with the nuts.*

### HAZELNUT CHESTNUT LEMON LOG CAKE

Indulgent Textures of Pralines and Chestnuts  
Playing in Harmony with the Refreshing and Citrusy  
Notes of Lemon and Bergamot

*Take to room temperature 10 minutes before consumption.*

### XXL CROCCANTE AL CIOCCOLATO

An Ultra-Indulgent Tablet for this Festive Season.  
Roasted Almonds, Hazelnuts and Pistachios are Coated  
in Caramel then Nested in a Layer of 70% Dark Chocolate

*Break into pieces and indulge...*







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