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J U U L



SWEDISH CHRISTMAS KIT

ÁTIPICO IN COLLABORATION WITH
EMBASSY OF SWEDEN

ÁTIPICO's KIT Is A
Poliedric Balance Of
Creative, Refreshing,
Traditional, Addictive,
Healthy & Guilty
Dishes. Those Who
Know, Know.

ÁTIPICO

JULBORD

CHRISTMAS TABLE

KIT. FACTS

This Festive Menu is available for delivery only on December 10|11 17|18 22|23

Orders close at midnight 2 days before the targeted delivery date.

Order and Payment online via the link <https://www.atipico.sg/christmas>

Feeds 2 pax | 1 Kit 95sgd

Delivery islandwide included anytime between 2 and 6pm based on our drivers route. Thanks for your patience.

Get in touch for any queries about portion size, allergens, delivery ..

www.atipico.sg

Julbord

CHRISTMAS TABLE

DECEMBER 10|11 17|18 22|23

MULTIGRAIN SOURDOUGH

Oat, Sunflower, Flax And Black Sesame Seeds
Long Fermentation, Wild Yeast
Slice Carefully and Serve with Butter or Olive Oil.

CHILLIES, CORIANDER AND LIME HERRING

House Marinated Herring Like a Ceviche.
Serve in a bowl. Delish as is!

MEATBALLS | CREAMY GRAVY

Our Very Own Meatballs + Our Rich Tasty Grandmother's Like Sauce
Warm up the meatballs immersing the Vacuum bag in hot water. Alternatively, remove from the bag and warm up in a pan adding few tablespoons of water. Place on a serving plate.

ÁTIPICO'S GRAVLAX SALMON

Thin Sliced House Cured Salmon with Beetroot Dill and a Point of Lemon Zest, Mustard and Dill Sauce
Serve on a plate with its sauce.

JULSKINKA

Swedish Christmas Ham Cooked In Aromatic Soup
Honey Mustard and Breadcrumbs Crust
Enjoy with Mustard and a toast of MultiGrain Bread.

ÁTIPICO
PERSONAL CHEF

Julbord

CHRISTMAS TABLE

DECEMBER 10|11 17|18 22|23

ADD-ON

Ris A La Malta

Cold rice Cooked with Milk and Cinnamon

Berries Compote

[Add 20 SGD]

Panettone, Cakes, Breads

Jams, Granola

To add more items from our Atelier, please fill up the order form [with the same personal details] at <https://www.atipico.sg/shopattheatelier> and select deliver with mySwedishKIT

ÁTIPICO
PERSONAL CHEF

 Embassy of Sweden
Singapore

CHRISTMAS JULBORD

RECEIPT FOR THE CHRISTMAS
JULBORD

MULTI GRAIN SORBEZON

For Softening, The Hot Milk Sorbeze
Long Preparation, Hot Cook
Cooking and Serve with Butter or Oil

CHILLED CORNARISE AND LIME MERINGUE

Preparation, Hot Cook
Cooking and Serve with Butter or Oil

HEATABLE CREAMY SORBET

Preparation, Hot Cook
Cooking and Serve with Butter or Oil

ATÍPICO SERRANIL SORBET

Preparation, Hot Cook
Cooking and Serve with Butter or Oil

ÁTIPICO
ATELIER







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ÁTIPICO

adjective | /a'típiko

different from all others of the same type
synonyms: unusual, non-typical, uncommon,
unconventional, divergent

OUR PHILOSOPHY

Atipico Atelier is not a shop, nor is it a factory.
It is a celebration of creation.
We want you to understand the "process behind", we want
you to take time and enjoy. Every. Single. Bite.

OPENING HOURS

MON - SAT | 8.30 am - 5.30 pm

SUN | closed

COFFEE IS SERVED | 9 am - 5 pm

BREAD OUT OF THE OVEN | 11 am - 5.30 pm