

# A LA CARTE

## CØLD STARTERS

Cold ratatouille / caper / olive / white soft cheese / pesto / crispy bread	16 €
Organic shrimps / celeriac / smoked salmon eggs / lobster jelly	21 €
Foie gras terrine / artichoke / smoked eel / spring vegetables	24 €
The Abbey's Pâté en croûte / foie gras	18 €
Eggplant bavarian / gremolata / tomato coulis	16 €

## HØT STARTERS

Rock fish soup, rouille / cheese / garlic bread	18 €
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## SELECTION ØF MEAT

DPO Bresse chicken, roasted with our garden herbs / meat juice	26 €
Matured piece of beef from our fellow butchers	32 €
Lamb rack / fennel / strong juice	36 €

## FISH AND SHELLFISH

Simply seared trout / tomatoes of yesteryear / potatoes / nut-brown butter	24 €
Cod / green beans declination / citrusy oil	32 €
Like a Bouillabaisse / cod / Breton lobster	48 €

## BRETØN LØBSTER SERVED CØLD

Lobster and homemade foie gras salad	44 €
« The lobster and the artichoke », match between a lobster and an artichoke heart	40 €
Lobster and its old-fashioned mayonnaise	38 €

## BRETØN LØBSTER SERVED HØT

"Basilic" roasted lobster	38 €
Lobster casserole / creamy fish stock	40 €
Lobster and artichoke ravioli / shellfish stock	36 €

## CHEESE AND DESSERTS

Our choice of cheeses :	7 €
- Cheese from our local cheesemaker	
- Homemade Cervelle des Canuts (soft white cheese, garlic, chive, vinegar, salt, pepper)	
- Cottage cheese	
Deconstructed pavlova / lemon / raspberry	8 €
Almond panna cotta / apricot	8 €
Chocolate tartlet / pineapple	9 €
Island vanilla creme brulee / French biscuit	9 €
Yellow and white peaches / orange and verbena infusion	9 €



## MENU ØF THE DAY

Every day for lunch, from  
Tuesday to Friday

Starter, main and dessert 24 euros

Starter and main OR main and dessert 20 euros

*Displayed on the board*

*Price incl. VAT, Service included*



## THE ARTICHOKE

38 euros

Cold ratatouille / caper / olive / white soft cheese /  
pesto / crispy bread

or

Eggplant bavarian / gremolata / tomato coulis

Simply seared trout / tomatoes of yesteryear / potatoes / nut-brown butter

or

DPO Bresse chicken, roasted with our garden herbs and meat juice

Dessert of your choice from "La Carte"

## THE ABBEY

54 euros

Foie gras terrine / artichoke / smoked eel / spring vegetables

or

Organic shrimps / celeriac / smoked salmon eggs / lobster jelly

Cod / green beans declination / citrusy oil

or

Lamb rack / fennel / strong juice

or

Lobster and artichoke ravioli, shellfish stock

Dessert of your choice from "La Carte"

Every dish comes with a side of fresh vegetables, according to the market