

A LA CARTE

COLD STARTERS

Organic shrimps / celeriac / smoked salmon eggs / lobster jelly	21 €
Foie gras / artichoke / smoked eel / seasonal vegetables	24 €
Wild-boar terrine / nuts and dried fruits chutney / green leaves	18 €
Wild rabbit terrine, fresh herbs and date	16 €

HOT STARTERS

Creamy butternut soup / cep / pine nut / cottage cheese	16 €
Rock fish soup, rouille / cheese / garlic bread	18 €

SELECTION OF MEAT

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

HUNT

Hare thigh / chanterelles / Gewurztraminer wine	38 €
Piece of deer / cranberries / meat juice	38 €
Mallard medallion / orange and green pepper sauce	38 €
"Rossini" hare saddle / aged cider sauce	38 €
Deer stew / Pinot Noir	38 €



Every game dish is served with a "back from hunting" side
Meat origin: France

Availability according the market

FISH AND SHELLFISH

Simply seared trout / sunchoke / sea asparagus / citrus cream	24 €
Arctic char / root vegetables / mushroom stock	32 €
Like a Bouillabaisse / cod / Breton lobster	48 €

BRETON LOBSTER SERVED COLD

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 €

BRETON LOBSTER SERVED HOT

"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	
Almond and blueberry "financier" / hazelnut cream	8 €
Chestnut panna cotta / pine nut chip	8 €
Fig and chocolate tartlet	9 €
Island vanilla creme brulee / French biscuit	9 €
Apple and pear terrine / jasmine infusion	9 €

THE ARTICHOKE

38 euros

Creamy butternut soup / cep / pine nut / cottage cheese
or

Wild rabbit terrine, fresh herbs and date

Simply seared trout / sunchoke / sea asparagus / citrus cream
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

Arctic char / root vegetables / mushroom stock
or

Hare thigh / chanterelles / Gewurztraminer wine
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

Price incl. VAT, Service included



L'ARTICHAUT RESTAURANT – AINAY

AUTOMN

Here, you will essentially enjoy products grown and made in our region

Thank you to our artisans and producers

Les Gourmets des pays de l'Ain

Homard Acadien

Agriz

Le Coq d'Or

Le Gourmet Lyonnais

Boulangerie Saint Marc

Le Ferme du Pelosset

Terre Adélice

Valhrona

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