





Catriona, Jean-Michel and the team welcome you to L'Artichaut,
Edinburgh's newest vegetarian restaurant.

Whether you are vegetarian or not, we hope that you will find our
menu unusual and stimulating.

All of our dishes are vegetarian: "v" denotes vegan and "gf" denotes gluten free.
Dishes marked "n" contain nuts (We cannot guarantee any dishes are entirely nut-free)

Please inform us of any allergy from which you may suffer.

Prices are inclusive of VAT at 17.5%. A discretionary service charge of 10% will be added to your bill.

Bon Appetit.



Aperitifs

including mixer

Eric Bordelet Cider Brut	125ml	£3.70
Tio Pepe Fino	70ml	£4.65
Pastis	35ml	£4.00
Kir / Kir Royale	125ml	£4.00 / £6.00
Grey Goose Vodka	35ml	£4.65
Tanqueray Gin	35ml	£4.65

Champagne by the glass

Cremant de Loire Brut	125ml	£5.00
Rose Frizant	125ml	£6.50

Beers

Fraoch (Gaelic for "Heather")	500ml	£4.75
Kelpie (Seaweed Ale)	500ml	£4.75
Grozet (Auld Scots for "Gooseberry")	500ml	£4.75

Soft drinks and Juices

Coca-Cola, Diet Coke, Lemonade, Ginger Beer, Bitter Lemon, Ginger Ale, Tonic, Slimline Tonic	£1.95
Orange, Apple, Cranberry, Tomato, Pineapple	£1.95



Ripe Time Menu

Main courses - £10.00 2 courses - £15.00 3 courses - £19.50

To start

Tomato fritters , olive salad, basil and caper pesto	v, gf, n
Rosemary and thyme pancake filled with aubergine and Mozzarella	
Confit tomato and roasted pepper verrine , guacamole, celeriac and apple rémoulade gf	v,
Risotto with chargrilled white asparagus	gf
Filo parcels , with spinach, feta and pine kernels, cucumber and courgette salad, red onion chutney	n
Soup of the day	v, gf





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To follow

Spiced cauliflower and date tagine, toasted almond and sultana quinoa, raita
opt, gf, n v

Spaghetti, creamy herb sauce, asparagus and sweetcorn

Yorkshire Pudding, filled with mushroom and vegetable bourguignon, curly kale

Whole roasted onion, nutty chickpea and apricot stuffing, smoked red pepper purée, wild rice v, gf, n

Spicy black bean stew, chargrilled chicory, aubergine caviar, glazed shallots
gf v,

Twice-baked Cep and tarragon soufflé, samphire, wild garlic veloute



Side dishes



Bread and butter for two	v opt	Mixed dressed leaves	v, gf		£
1.00					
Marinated olives	v, gf	Market vegetables	v, gf	Radish and sugarsnap salad	v, gf
£ 2.00					
Onion rings	v, gf	Rosemary chips	v, gf	Potato and fennel salad	v, gf
2.50					£

Digestifs

Lagavulin Single Malt	35ml	£5.50
Tia Maria	35ml	£4.25
Calvados	35ml	£5.00
Baileys	35ml	£4.25
Cointreau	35ml	£4.25
Hennessy Cognac	35ml	£5.50
Torres 10 Brandy	35ml	£5.00
Armagnac	35ml	£5.50

Tea and Coffee

From £2.00

Espresso, Double espresso, Americano, Flat white,
Latte, Cappuccino, Hot chocolate

Morning Tea, Earl Grey, Peppermint, Camomile, Green,



Jasmine, Lemon and ginger, Fruit teas

Liqueur Coffee from £4.50

Soya milk available.

Ripe Time Menu

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And to finish, on a sweet note

Spiced fruit and ginger cake, banana sorbet

v

Lime and pink peppercorn meringues, lemon curd, dark chocolate sauce

gf

Chocolate Eclair, honeycomb ice cream, chocolate sauce

Salt-baked baby pineapple, coconut sorbet, pineapple and vanilla Crème Anglaise
gf, n

v,

Simon's selected cheeses, seasonal fruit and oatcakes (£3 supplement)
opt

gf



Trio of fruit sorbets

v, gf



£5.75	Muscat de Rivesalte, Rousillon 2008, Chateau de Jau 50cl	50cl bottle £36.50,	Glass 70ml
£6.25	Grains de Folie, Domaine de Clovallon Haut, Languedoc 50cl	50cl bottle £39.00,	Glass 70ml
£5.25	Fonseca Port, LBV, unfiltered 2003 75cl		Glass 70ml