



2023

L'ÉPICERIE

N° 01

FOODTIME by AIX&TERRA



Let's the nature comes on your table and enjoy with your sense. Discover the summer flavors of our local cuisine, with Michelin-starred chef Julien ALLANO as ambassador.

MENU GOURMET

€28/pers.

2 dishes

1 Starter +

1 Large Salad or 1 Raviole or 1 main course **OR**

1 large Salad or 1 Raviole ou 1 main course +

1 Cheese or 1 Dessert

MENU GOURMAND

€34/pers.

3 dishes

1 Starter +

1 Large Salad or 1 Raviole or 1 main course +

1 Cheese or 1 Dessert

CHILDREN'S MENU (- 12 YEARS OLD)

12€50

1 Dish+ 1 Drink + 1 Dessert

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LARGE SALADS

"Caesar" salad, paned chicken, egg 18

Parmesan cream sauce with lemon
from Menton

Trofiette pasta in salad 18

Organic delight of zucchini almond

Heirloom tomato salad 19.5

Burrata, **organic** green tapenade

RAVIOLES **Garnished with Comté and served
with the sauce of your choice:**

Walnut pesto 15.5

Organic sun dried tomatoes spread 15.5

Organic pepper poichade 15.5

Basil cream 17

Parmesan cream, lemon Menton 17

Black truffle olive oil 18.5

Garlic and summer truffle cream 18.5

STARTERS

Thin tart with crunchy vegetables 9.5

Sardines dip

Zucchini gazpacho 9.5

Peppermint Emulsion, Tête de Moine

Tomato tartar "pineapple" 10

Walnut pesto, Arugula

Sweet Sainte Maure 10

Pepperade, **Organic** Black Tapenade

Shortbread, crunchy vegetables 10

Parmesan cream with lemon (Menton)

MAIN COURSES

Coat cheeseburger, mesclun 18.5

Beef, Pancetta, **Organic** pepperade

Traditional seafood brandade 19.5

Virgin sauce, **organic** artichoke dip

Pork ribs, Caramel & spices 23

Vegetables, **Organic** eggplant riste

Lamb tagine, summer bulgur 23

PGI Provence flower honey

Cod fillet, risotto 18

Parmesan cream with lemon (Menton)

CHEESES **Tomme de brebis 8**

Olive and apple confit

Plate of 3 cheeses 10DESSERTS **Summer fruits, lime sorbet 9**

Raspberry pulp vinegar

Floatig island, 8

Caramel spread & Camargue salt

Apricot Coconut blancmange 7

Organic apricot jam with calissons

Melon and its tile, 8

Organic raspberry lemon jam (Menton)

Coffee or Tea gourmand 9

And its 3 mini sweet delights



Chef Resident Creation



Without gluten



Veggie



Local provenance



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CHAMPAGNES/WINES



Tsarine Brut Premium	10	55
Laurent Perrier La Cuvée		75
Laurent Perrier La Cuvée 37.5cl		39
Laurent Perrier Brut Millésimé 2012		85

Kir Sauvignon*	6
Sparkling Kir Vouvray	7
Kir Royal Champagne*	12

*Liquors: Cartron Burgundy
blackcurrant, blackberry, raspberry,
vine peach

APERITIFS



Martini Bianco, Rosso 6cl	6
Porto Rouge Graham's Fine Tawny 6cl	6
St Raphaël Quina Ambré 6cl	6
Campari 6cl	6
Pastis 51 2cl	4,5
Ricard 2cl	4,5
Prosecco Andrea Berro Brut 12cl	7
Sassy l'Angélique organic cider 33cl	6

BEERS



DRAFT BEERS

Heineken	4.5	8
Beer of the moment	5	9
Panache/Monaco	4.5	8

BOTTLES

Desperados 33cl	7
Corona 33cl	7

CRAFT BEERS - FROM HERE!

LA PIGEONNELLE

Loirette Amber Organic 33cl	6
Loirette Blonde Organic 33cl	6
La Salamandre 33cl	6
Bière du Chameau 33cl	6

COCKTAILS



Americano 12cl	9
Martini Rosso, Campari, Perrier	
Caïpirinha 9cl	9
Cachaça, Lime, Sugar	
Spritz 20cl	10
Apérol, Prosecco, Perrier	
Gin Fizz 20cl	10
Gin, lemon juice, sugar, Perrier	
Pina Colada 20cl	10
Rhum, pineapple juice, coconut cream	
Mojito 20cl	10
Rhum, Lime, Mint, Sugar, Soda	



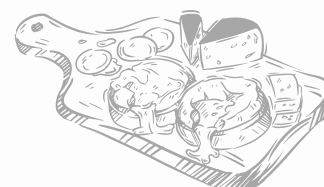
FLAVORS TO SAVOR

from 12:00am to 10:00pm

3 homemade sauces - 12 toasts	6
6 homemade sauces - 24 toasts	12

1 pers. 2 pers.

Cheese board	11	20
Charcuterie board	11	20
Mixte board	11	20

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SPIRITS**RHUM**

Havana Club 3 years	8
Diplomatico Reserva Exclusiva	11

VODKA

Absolut	8
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TEQUILA

Olmecca Silver	10
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GIN

Gibson's	8
Generous gin Organic	10
Monkey 47 47°	11

WHISKIES

Whisky J&B Rare	8
Whisky Chivas Regal 12 years	10

BOURBON

Jack Daniel's	9
Bulleit Rye 45°	10

SINGLE MAT

Haig Club Clubman	11
Aberlour 10 years Forest Reserve	14

MOCKTAILS**Florida 20cl**

Orange Juice, Pineapple Juice,
Lemon Juice, Grenadine syrup

Virgin Mojito 20cl

Limonade, Lime, Mint, Sugar

Homemade Lemonade 25cl 4.5

FRUITS JUICES**Granini 25cl**

Orange, Appel, Tomatoes juice 4.5

Granini Nectar 25cl

Apricot, Pineapple, Grapefruit,
Strawberry 4.5

Sirop Monin 2cl

Grenadine, Mint, Strawberry, 3
Peach, Lemon - filtered water or
lemonade

DIGESTIFS

Calvados Drouin	9
Armagnac Château de Laubade	10
Cointreau	8
Get 27	8
Cognac Hennessy VS	10
Cognac Hennessy XO	20

SODAS**33CL**

Coca cola classic, sugar free, cherry 4.5

Organic Mona Lime 6

Organic Mona sparkling apple 6

25CL

Fanta orange 4.5

Orangina 4.5

Sprite 4.5

Schweppes Citrus 4.5

Schweppes Indian tonic 4.5

Peach Fuze tea 4.5



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COFFEES

Espresso	2.5
Ristretto	2.5
Decaffeinated	2.5
Noisette	2.5
Double espresso	4.5
Cappuccino	5
Coffee with milk	4.5

**CHOCOLATES**

Hot chocolate	5
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PALAIS DES THÉS BIO

Breakfast tea	5
Earl grey queen blend	5
Golden Darjeeling	5
Sencha yama	5
Brazil detox tea	5
South African detox tea	5
Mint green tea	5

**PALAIS DES THÉS BIO**

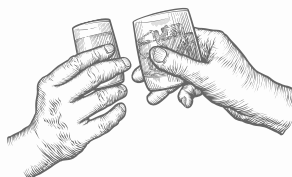
Tilleul chamomille oranger	5
Verbena Orange Mint	5

MICROFILTERED WATER

Still water	3.5
Sparkling water	4.5

**MINERAL WATER**

50CL	
Vittel	4.5
San Pellegrino	4.5
100CL	
Vittel	5.5
San Pellegrino	5.5
33cl	
Perrier	4



SELECTION FABRICE SOMMIER MOF

15 cl



37.5 cl



75 cl

Chablis 1er cru Domaine Laroche Essence des climats 2022 white	10	45
Menetou Salon Joseph Mellot La Bardine 2021/2022 white		39
Pernand-Vergelesses Maison Champy 2020/2021 white		48
Pernand-Vergelesses 1er cru Les Vergelesses 2019/2020 Maison Champy red	13	60
Pessac Leognan Château Haut-Bergey 2015 red	11	50
Organic Saint Amour Comtesse de Vazeilles Château des Bachelards 2020 red		48
Crozes Hermitage Domaine des Combats Cuvée Domaine 2020 red		42
Saint Emilion Grand Cru Tour de Capet 2019/2020 red		45

FAVORITE ROSÉS À L'ÉPICERIE

Organic IGP Rosé Bain de midi Méditerranée 2021 rosé	6	26
Organic AOP Au bord de l'Aube Côtes de Provence rosé	9	37

RÉGION VAL DE LOIRE

Menetou Salon Domaine Jean Tellier 2021 blanc	9	28	40
Vouvray Moelleux Domaine Margalleau 2017 blanc	8		35
Vouvray sec Domaine du Margalleau 2021 blanc	8		27
AOP Chinon Les Blancs Closeaux 2021 blanc			40
Chinon Rive Gauche "Vive Chinon" 2021 blanc	7		29
Quincy - Domaine Philippe Portier 2021 blanc			35
Chinon CoulyDutheil 2021 rosé	7	22.5	26
Touraine Noble Joué Jean-Jacques SARD 2021 rosé			23
St Nicolas de Bourgueil - Domaine de la Noue 2020 rouge	8	23	28
AOP Chinon Le Classique 2020 rouge			29
Chinon Gravière Couly Dutheil 2020 rouge	8	25	29
Chinon Le Chateau de la Bonnelière 2020 Domaine Plouzeau rouge	8		34
AOP Chinon le V de Pierre et Bertrand Couly 2017 rouge			36
Menetou Salon Domaine Jean Tellier 2020 rouge	9	28	40
Sancerre «H. Bourgeois - BonnesBouches » 2017 rouge			46

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15 cl



50 cl



75 cl

BEAUJOLAIS REGION

Fleurie Comtesse de Vazeilles Château des Bachelards **Bio** 2019 red

29

AUVERGNE RHÔNE ALPES REGION

Châteauneuf du Pape Clos de l'Oratoire des Papes Côte du Rhône 2017 red

78

Châteauneuf du Pape Clos de l'Oratoire des Papes Côte du Rhône 2019 white

78

LANGUEDOC ROUSSILLON REGION

Cazes Le Canon Maréchal **Bio** 2019 rosé

25

Cazes Le Canon Maréchal **Bio** 2020 red

25

SUD OUEST RÉGION

IGP Côte du Tarn D. Mauzac 2019 Pays d'Oc Mas Neuf **Bio** 2019 white

25



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ÉPICERIE STORE

Fall for our made in France, natural and 50% organic flavours

APERITIFS

Organic artichoke dip 100g	6.85
Olives and apple confit 130g	6.40
Anchoïade delight 100g	7.70
Organic sun dried tomatoes delight	6.85
100g Organic Zucchini Almond Delight	6.55
100g	6.85
Organic red bell pepper dip 100g	6.85
Organic black or green tapenade 100g	7.70
Sardinade 100gr	11.50
Walnut pesto 195g	

SWEET DELIGHTS

Cream of caramel, Fleur de sel	9
(Camargue) 260g	
Organic Orange Marmelade 240g	8.95
Organic Melon Pastaga Jam 250g	10.50
Flower honey from Provence IGP 125g	6.50
CANDLES	
Citrus, Fig and Rosemary Duo	14.90 à
...	24

SEASONING

Fig pulp vinegar 200 ml	11.30
Raspberry pulp vinegar 200 ml	11.30
Organic basil olive oil 200 ml	11.30
Black truffle olive oil 100 ml	20.90
Aubergine caviar with black truffle 100g	11.95
Sweet garlic cream with summer truffle 100g	10.90
Parmesan cream with lemon (Menton) 200g	10.40
Basil cream 195g	10.50
The Caramel & spices 250g	14.80
Parmesan cream with summer truffle 100g	10.50
Mayonnaise with summer truffle 100g	9.90
Shoyu Garlic Pickles 225g	7.50

Offer crafts in individual pots or gift boxes!



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Allergens:

DISHES



	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
Thin tart, Sardinades dip	X			X			X							
Pork ribs									X	X				
Seafood Brandade	X			X						X				
Heirloom tomato	X						X	X						
"Caesar" salad	X		X				X							
Tomato tartar	X						X	X						
Zucchini gazpacho	X						X	X		X				
Goat cheese burger	X						X	X	X	X		X		
Trofiette	X						X	X						
Tomme de Brebis							X							
Floatig island	X		X				X	X						
Gourmet coffee/tea	X		X			X	X	X						
Summer fruit salad	X		X											
Walnut Pesto Raviole	X		X				X	X						
Dried tomatoes Raviole	X		X											
Pepper Poichichade Raviole	X		X					X		X				
Basil Cream Raviole	X		X				X							
Parmesan cream Raviole	X		X				X							
Black truffle olive oil	X		X											
Garlic and summer truffle cream	X		X				X							



Allergènes :

DISHES



	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
Aperitif board			X		X			X		X				
Sweet St Maure	X		X				X			X		X		
Shortbread crunchy	X		X				X					X		
Lamb tagine								X	X	X		X		
Cod fillet				X			X		X			X		
White Eat Coco	X		X				X	X						
Melon and its tile	X		X				X	X						

SUMMER MENU PRICE

The prices of the menu are expressed net in euros (€) including tax, service included, within the confines of our restaurant.

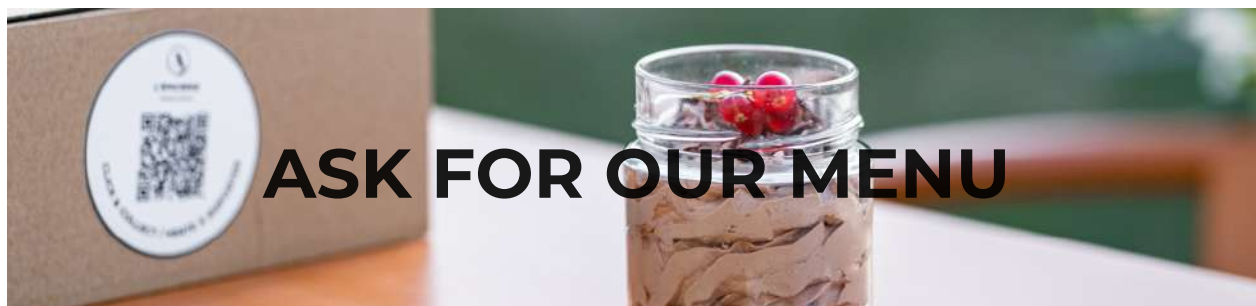
For all room services, during restaurant opening hours, a supplement will be charged. It should be noted that certain dishes cannot be served in the room (example: sorbets).

INFORMATIONS

Alcohol abuse is dangerous for health.
On request: free carafe or glass of drinking water.

Origin of meat and fish: display available in our restaurant.
Our company is independent and part of a franchise network.
Photo credit: A l'Epicerie - Stanislas Gros - Hervé Lote, some photos are illustrative and not contractual.

For a 4-star picnic,



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TABLE . EPICERIE . URBAN FARM

Chantilly

4 rte d'Apremont 60500 Vineuil St Firmin
P.+33 3 44 58 47 77
Facebook @alepiceriechantilly

St Germain en Laye

11 avenue des Loges
78100 St Germain en Laye
P.+33 1 39 21 50 90
Facebook @alepiceriestgermainenlaye

TABLE . EPICERIE

Compiègne Sud

126 Rue Robert Schuman 60610 LaCroix-Saint-Ouen
P.+33 3 44 30 30 30
Facebook @alepiceriecompiegne

Saulx-les-Chartreux

Route de Monthléry
91160 Saulx Les Chartreux
P.+33 1 64 48 38 38
Facebook @alepiceriesaulxleschartreux

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Chartres

5 Ter Av. Marcel Proust 28000 Chartres
P. +33 2 37 88 13 50
Facebook @alepiceriechartres

Tours Sud

Allée André Malraux 37300 Joué-lès-Tours France
P. +33 2 47 53 16 16
Facebook @alepicerietoursud

Grenoble Meylan

34 Avenue de Verdun 38240 Meylan
P. +33 4 76 90 63 09
Facebook @alepiceriemeylan

Grenoble Alpotel

12 Boulevard Marechal Joffre 38000 GRENOBLE
P. +33 4 76 87 88 41
Facebook @alepiceriegrenoble

TABLE

Port en bessin

Chem. du Colombier 14520 Port-en-Bessin-Huppain
P. +33 02 31 22 44 44
Facebook @alepicerieportenbessin

Rouen Champ de Mars

12 Bis Av. Aristide Briand, 76000 Rouen
P. +33 2 35 52 42 32
Facebook @alepicerierouen

Toulouse Seilh

Route De Grenade Toulouse 31840 Seilh
P. +33 5 62 13 14 15
Facebook @alepicerietoulouseseilh

Castel Maintenon

coming

Villefranche en Beaujolais

coming

TABLE-EPICERIE Aix&terra

Cannes Mandelieu

6 Allée des Cormorans
06150 Cannes
Tel. + 33 4 93 90 43 00
Facebook @MercureCannesMandelieu

Architect's perspective of our 2 addresses, from 2024 >>

