



2023

L'ÉPICERIE

N° 01

FOODTIME by AIX&TERRA



SUMMER NEWS

Local cuisine, Chefs, Artisans, Urban farm !

Passionate, our Resident Chefs are delighted to collaborate this summer season with **Julien ALLANO**, Starred Chef and Chef Ambassador "A l'Epicerie"!

Our authentic and committed teams take great pride in presenting and cooking fruit and vegetables from our **first vertical vegetable gardens** in Chantilly, St Germain en Laye! From the garden to the plate, an incredible technical advance, to share!

100% of our addresses sort their organic waste and invest more and more alongside Phénix anti-waste.

A l'Epicerie Chartres unveiled its redesigned and renovated spaces. **New addresses** will soon come to join us! But in the meantime enjoy the flavors of the summer season and welcome to our authentic and friendly places to live!

Legends :  Without gluten  Veggie  Local provenance



Internet : www.a-lepicerie.com

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CHAMPAGNES/WINES

	 12 cl	 75 cl
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**

	 12cl	 50cl
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

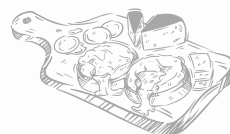
3 homemade sauces - 12 toasts	 6
6 homemade sauces - 24 toasts	12

Cheese board	
Charcuterie board	
Mixte board	



1 pers. 2 pers.

11	20
11	20
11	20

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SPIRITS



RHUM	
Havana Club 3 years	8
Diplomatico Reserva Exclusiva	11
VODKA	
Absolut	8
TEQUILA	
Olmeca Silver	10
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	8
Orange Juice, Pineapple Juice, Lemon Juice, Grenadine syrup	
Virgin Mojito 20cl	8
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, Peach, Lemon - filtered water or lemonade	3

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



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



75 cl

**MINERAL WATER****50CL**

Vittel	4.5
San Pellegrino	4.5

100CL

Vittel	5.5
San Pellegrino	5.5

33cl

Perrier	4
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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-Vergelesse Maison Champy 2020/2021 white			48
Pernand-Vergelesse 1er cru Les Vergelesse 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





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



ÉPICERIE STORE

Fall for pour 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 100g	6.85
Organic Zucchini Almond Delight 100g	6.55
Organic red bell pepper dip 100g	6.85
Organic black or green tapenade 100g	6.85
Sardinade 100gr	7.70
Walnut pesto 195g	11.50

SWEET DELIGHTS

Cream of caramel, Fleur de sel (Camargue) 260g	9
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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Allergènes :

TAKE AWAY	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
			X		X			X		X				
Aperitif boards			X		X			X		X				

SUMMER MENU PRICE

The prices of the menu are expressed net in euros (€) including tax, service included, inside our bar, open from 07:00 am to 11:00. pm.

For all room services, during the opening hours of the bar, a supplement will be charged.

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.

OUR "A L'ÉPICERIE" TOURS SUD TABLE AND EPICERY STORE



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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
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TABLE . EPICERIE**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
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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
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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
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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
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Facebook @MercureCannesMandelieu

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

