



2023

## L'ÉPICERIE

N°02

EPICERY STORES,  
RESTAURANTS,  
URBAN FARMS

with **Julien ALLANO** star chef  
ambassador.

At **lunchtime**, treat yourself to a choice between two culinary delights: the **BUFFET Gourmand** or the **EXPRESS** at the table.

At **sunset** give yourself time to savor the delights of **SMALL DISHES to share**, whether **STARTERS** or **DESSERTS**. For the **HOT DISH**, let yourself be tempted by one of the 3 choices of the day.

And if your heart longs for a **divine raclette**, the largest Cheese Dome in the world awaits you.

On this happy **Sunday**, come and enjoy a wonderful brunch, served from 11:30 a.m. to 3 p.m.

**Epicery store:** open 7/7  
and 24/7, to find all our  
flavors.

**Urban farm:** fruits and  
vegetables again,  
from March 2024!

**Takeaway:** menu available  
at the bar.

Net prices in euros (€) taxes and service included / on request: free carafe  
or glass of drinking water / list of allergens available, Non-contractual  
illustrative photos.

Internet : [www.a-lepicerie.com](http://www.a-lepicerie.com)

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## BUFFET GOURMAND 39€/PERS.

Help yourself to the **buffet**, for your **starters and desserts**.

As for the **hot dish**, the team will be happy to **serve you one of the three wonders of the day**. For discerning gourmets, the **"Cheese Dome" plate** will be brought to you for an additional €12. Sit back comfortably and let yourself be carried away.



## L'EXPRESS 30€/PERS.

Let yourself be charmed by our Express offer, at the table. **One of the 3 hot dishes of the day** is available to you, to satisfy you. To ensure that the magic of our setting persists, let yourself be seduced by the delights of our GOURMET **cheese or coffee**. The choice is yours, dear gastronomy traveler.



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SALADS



SOUPS

CRISPY  
BAGUETTESIODIZED  
FLAVORS

**OUR GOURMET BUFFET, DISHES THAT CHANGE WITH THE DAYS  
AND SEASONS, AN UNPARALLELED SYMPHONY OF FLAVORS.**

## STARTERS

Endive salad,  
raspberry pulp vinaigrette,  
Bleu du Vercors,

Roasted butternut,  
olive and apple confit,

Gourmet baguette  
of the day,  
Organic dried tomato  
delight,

Parmentier cream soup  
and anchovy delight...

## HOT DISH

Pot au feu style veal chuck,  
organic honey rosemary  
mustard and olive oil  
with aioli,

Fish soufflé from the market,  
winter vegetables with basil  
cream...

## DESSERTS

Alsation apple tart,  
Chocolate and Speculoos  
fondant,

Custard,

Winter fruit whipped  
cream...



## CHILDREN'S MENU (-12 YEARS): €15/KID

Hot dish + Sweet dessert  
Water syrup or fruit juice 25cl



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**JULIEN ALLANO'S FAVORITE RECIPE  
ON THE MENU THIS SEASON***Topless carrots, black truffle honey*

**For:** 4 people. **Time:** 60 mins. **Level:** easy

**Ingredients**

400g of top carrots  
25g of black truffle honey  
25g of Organic PGI garlic olive oil from Drôme  
Salt pepper  
70g Ricotta  
5g Organic chili olive oil  
10g Chives  
5g Olive oil with black truffle

**Preparation**

Remove the carrot top, wash the carrots then cut them in half widthwise, beveling them. Place them on a plate and add the truffle honey, the olive oil with the garlic, with a little water.

Cook the carrots in a mixed oven at 180° for around 25 minutes.

Meanwhile, chop the chives then mix them with the ricotta in a bowl and add a little chilli olive oil. Check the salt seasoning.

Arrange the plate with love by placing the ricotta cream at the bottom, then the roasted carrots on top and a final touch with a drizzle of olive oil with black truffle. **Enjoy your food !**

# BRUNCH

*time*

**Every Sunday, from 11:30 a.m. to 3 p.m., enjoy and share a friendly moment before diving into the new week.**

A selection of homemade dishes, hand-picked delicacies, refreshing juices, hot drinks, crispy pastries and many other delights are waiting for you. For serious gourmands, the adult price is €49 per person, and for younger children, up to and including 12 years old, the price is €24 per person.



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HOMEMADE, USING QUALITY INGREDIENTS,  
IN A FESTIVE AND PLEASANT SETTING.

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## MENU GOURMAND 39€/PERS.

At the table, small delights to share for two, (small starters, little desserts) from captivating starters to bewitching desserts. Then, the dining room team will offer you the choice between one of the three hot dishes of the day\*, to share as you wish or to enjoy alone.



## CHILDREN'S MENU (-12 YEARS): €15/KID

Hot dish + Sweet dessert  
Water syrup or fruit juice 25cl



## SMALL DELIGHTS TO SHARE A LA CARTE

prices per person in euros

Small starters to make your head spin	16
The hot dish*	23
Little Magical desserts	9
Little aged cheeses	15
2 glasses of carefully chosen wine	10

\*Supplement 12 grilled lobster with virgin sauce and condiments: €10



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SALADS



SOUPS

CRISPY  
BAGUETTESIODIZED  
FLAVORS

### DISCOVER OUR LITTLE CULINARY TREASURES TO SHARE!

Our menu changes throughout the days and seasons, offering an explosion of flavors to enjoy as a couple. Come and enjoy our selection of exciting dishes!

### SMALL DISHES TO SHARE

Organic tuna and pepper tataki,  
Bellevue-style cod, basil cream,  
Vegetable foie gras and  
fig confit with balsamic vinegar,  
Vegetable shavings and  
their raspberry pulp vinaigrette,  
Gravlax-style salmon seasoned  
with carrot ketchup,  
Alsatian apple tart,  
Speculoos chocolate fondant,  
Unmissable Chantilly and its famous shortbread...

### HOT DISH

Poultry supreme, cep cream with tarragon,  
Roasted winter vegetables,  
sweet garlic cream with summer truffle,  
tomme de Savoie shavings,  
Sea bass fillet, spelt,  
Dried tomato delight,  
Parmesan cream with Menton lemon



### CHILDREN'S MENU (-12 YEARS): €15/KID

Hot dish + Sweet dessert  
Water syrup or fruit juice 25cl



## TREAT YOURSELF TO DELIGHT WITH OUR CHEESES & RACLETTE

Discover our French terroirs, guided by our Master Cheesemaker and accompanied by our local artisanal bread.

**Price per person in euros.**

	9/11 pieces	15/17 pieces
<b>"The Essential Le Rabelais" Board</b>	<b>26</b>	<b>38</b>
7 families of cheeses from the mildest to the strongest		
<b>"The Audacity Le Thélesmes" Board</b>	<b>28</b>	<b>40</b>
Cheeses with cheeky unforgettable flavours		
<b>"The Myth" Board</b>	<b>28</b>	<b>40</b>
Selection of the best of goat and sheep seasonal cheeses		
<b>"The Journey from Alsace to the Pyrenees" Board</b>	<b>28</b>	<b>40</b>
Long-aging cheeses from farms, chalets, abbey		



Our Raclettes, presented on a traditional device, with Rattes du Touquet, side dishes served at will.

**Price per person. in euros (minimum 2 people)**

<b>Jura raclette</b>	<b>35.5</b>
With pickles and delicatessen	
<b>AOP Morbier Raclette</b>	<b>38</b>
With pickles and delicatessen	
<b>Raclette with sheep's milk</b>	<b>49</b>
With pickles and delicatessen	
<b>Vacherin Mont d'or AOP</b>	<b>36.5</b>
With pickles and delicatessen	



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