






TABLE

TERROIR & CHEESES

Restaurant opening hours



12 am 2 pm*
7 pm 10 pm
*except Saturday closed Sunday

STARTERS

- STUFFED ZUCCHINI**  **8.5**
Paris mushrooms, serrano ham, basil cream
- SOFT-BOILED EGG** **9.5**
Green vegetables, eggplant dip with black truffle
- **THREE-CHEESE TART**  **9.5**
Onions' Confit
- "ROYALE DE FOIE GRAS"** **10**
Granny Smith style, crispy brick, olive & apple confit
- CAULIFLOWER**  **9.5**
Multicolored remoulade with Honey Rosemary Mustard





ALL SEASONS

- **CESAR SALAD** **16.5**
Breaded chicken, egg, Parmesan cream with Menton lemon
- BUTCHER'S CUT**  **20**
Home fries, tartare sauce or honey rosemary mustard
- FISH & CHIPS** **18**
- **BEEF BURGER** **19.5**
Home fries, cheese, tartare sauce
- **RAVIOLI FILLED WITH COMTÉ**  **16**
Walnut pesto sauce **16**
Organic sun dried tomatoes spread s. **16**
Morels cream with C. de Provence s. **17.5**
Black truffle olive oil sauce **19**
Parmesan cream lemon Menton sauce **19**
Eggplant dip with black truffle sauce **19**

On request: free carafe or glass of drinking water. Origin of meat and fish: display in our restaurant. Photo credit: A l'Épicerie - Stanislas Gros, Hervé Lote, Prices expressed net in euros (€) including tax, service included. Supplement charged for a meal taken in the room during service hours (3€ per dish).

MAIN COURSES

- HAKE STEAK**  **19**
Green vegetables, virgin sauce from the Elysée Palace kitchens
- CHICKEN SUPRÊME** **22**
Dauphine potatoes, Mustard with summer truffle
- **FREGOLA RISOTTO** **17.5**
Beets, parmesan, organic balsamic
- LEAN STEAK**  **22**
Grilled fennel, green asparagus, pepperade cream
- GRILLED DUCK FILLET** **22**
Sweet and sour with honey produced here, Spring Vegetable



CHEESES



- **PLATE OF 3 CHEESES** **10**
Selection of the day
- **NEUFCHATEL CHEESE** **11**
Apples, walnut pesto

TO SHARE



- **CHEESE BOARD**  **12 | 21**
- CHARCUTERIE BOARD** **12 | 21**
- **MIXED BOARD** **12 | 21**

MENUS

- MIDI EXPRESS MENU** **21**
Main course + gourmet coffee

Consult our slate, Monday to Friday noon - excluding public holidays

- CHILDREN'S MENU (-12 YEARS OLD)** **12.5**

Main course + Drink + Dessert

 Veggie  Gluten free

- Dish with cheese


DESSERTS



- CHOCOLATE TART** **7**
Montélimar Nougat & its ice cream

- SEMIFREDDO SEASONAL FRUIT**  **7**
Organic raspberry jam with lemon from Menton

- CRISP, RED FRUITS** **8**
French lemon curd

- RHUBARB WITH VANILLA**  **9**
Citrus crumble, strawberry sorbet, Fig and Rosemary Jam

- ROASTED HOMEMADE BRIOCHE** **9**

Caramel cream, ice cream and vanilla whipped cream, pecans

- COFFEE OR TEA GOURMAND** **9**
And its 3 mini sweet delights






SHOP

TERROIR & CHEESES

Epicery
opening hours

24/24
snack 6 am-11 pm

SNACKING

● Caesar Salad	12
Legume Salad 	12
Organic Salmon Roll' Sandwich	8
Organic Chicken Wrap	8
Seasonal Fruit Salad 	4.5
Financier Cream Caramel 	6.5
Chocolate peanut caramel tartlet	6.5

MENUS

A L'EPICERIE TAKE AWAY 17.5
Main course + chips + dessert + drink

**10 paid menus
= 1 offered menu !**
**Loyalty card advantage
takeaway menu**

DRINKS

Coca cola classic 33cl	2
Coca cola 0 sucre 33cl	2
Fanta orange 25cl	2
Perrier 33cl	2
Mona Pomme bio 33cl	2
Sprite 25cl	2
Orangina 25cl	2
Fuzetea pêche 25cl	2
Eau neuve 50cl	2



SEASONING

Vinegar	
Organic white balsamic 200 ml	13.90
Raspberry pulp 200ml	11.95
Olive oil	
Organic basil 200 ml	11.95
Black truffle 100 ml	20.90
Cream	
Sweet garlic with summer truffle 100g	10.90
Morel Côtes de Provence 100g	10.50
PDO Parmesan with Menton lemon 200g	10.40
Basil 195g	11.95
Summer truffle Parmesan 100g	10.90
Summer truffle mayonnaise 100g	9.90
Shoyu Garlic Pickles 225g	9.75
Dill Tartare Sauce 180g	7.90
Virgin sauce 190g "Dinner at the Élysée"	13.90

APERITIFS

Organic artichoke dip 100g	6.85
Olives and apple confit 130g	6.50
Artichoke cream with truffle 100g	11.95
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	7.95
Walnut pesto 195g	11.50

SWEET DELIGHTS

Creams	
Caramel Fleur de sell 260g	9.50
Crispy chocolate speculoos 225g	10.90
Organic orange marmalade 240g	9.50
Provence flower honey IGP 125g	6.50

GIFTS

Candles	14.90
Citrus, Fig and Rosemary Duo	to 24
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