SPRING 2024

A TABLE

TERROIR & CHEESES

Restaurant opening hours

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

● **RILLON RISOTTO** 10
And prawns, parmesan cream with Menton lemon

PEA SOUP 8
Organic chili poichichade cream

ALL SEASONS

● **CESAR SALAD** 16.5
Breaded chicken, egg, Parseman cream with Menton lemon

BUTCHER'S CUT 20
Home fries, tartare sauce or honey rosemary mustard

FISH & CHIPS 18
Home fries, tartare sauce

● **BEEF BURGER** 19.5
Home fries, cheese, tartare sauce

● **RAVIOLI FILLED WITH COMTÉ**

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'Epicerie - 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€/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

LAMB STEAK 22
Artichoke cream, vegetable tian

WHITE ZANDER BLOOD SAUSAGE 21
Morel cream, Seasonal vegetables

CHEESES

● **PLATE OF 3 CHEESES** 10
Selection of the day

● **NEUCHATEL 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

ALMOND DACQUOISE 8
Rhubarb Confit, Apricot Jam and Organic Calissons

MY WHITE CHOCOLATE CUIT 8.5
Menton raspberry & lemon jam

COFFEE OR TEA GOURMAND 9
And its 3 mini sweet delights

A L'EPICERIE

Facebook: @alepicerierestaurants
Instagram @alepicerie_restaurants
P: +33 (0)2 47 53 16 16

www.a-lepicerie.com

SPRING 2024

BAR

TERROIR & CHEESES

Bar opening hours

06:30 am-11 pm
snack 12 am-10 pm

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 (3cl)	4.,5
Ricard (3cl)	4.5
Prosecco Andrea Berro Brut 12cl	7
Organic Cider Sassy l'Angélique 33cl	6

COCKTAILS

Americano 12cl 11
Martini Rosso, Campari, Perrier

Caipirinha 9cl 11
Cachaça, Lime, Sugar

Spritz 20cl 11
Apérol, Prosecco, Perrier

Gin Fizz 20cl 11
Gin, lemon juice, sugar, Perrier

Pina Colada 20cl 11
Rum, pineapple juice, Coconut Cream

Mojito 20cl 11
Rum, Lime, Mint, Sugar, Sparkling water

Alcohol abuse is dangerous for health.

CHAMPAGNES

Tsarine Brut Premium 75cl	55
Laurent Perrier La Cuvée 75cl	75
Laurent Perrier La Cuvée 37.5cl	39
L. Perrier Brut Vintage 2012 75cl	85
Kir white wine 12cl *	6
Tsarine Brut Premium 12cl	10
Kir Royal Champagne 12cl *	12

**Liquors: Cartron Burgundy blackcurrant, blackberry, raspberry, Vine Peach*

BEERS

Bottled beers from here

Amber Organic 33cl	6
Blonde Organic 33cl	6
La Salamandre 33cl	6
Camel Beer 33cl	6

Bottled beers f

Desperados 33cl	7
Corona 33cl	7

Draft beers	25cl	50cl
Heineken	5	9
Beer of the Moment	5	9
Panaché/Monaco	5	9

MOCKTAILS

Homemade Lemonade 25cl 4.5

Florida 20cl 8
Orange Juice, Pineapple Juice, Lemon Juice, Grenadine syrup

Virgin Mojito 20cl 8
Sparkling water, Lime, Mint, Sugar

SPIRITS 4CL

Rum
Havana Club 3 years 7
Diplomatico Exclusive Reserve 11

Vodka
Absolutely 8

Tequila
Olmeca Silver 9

Gin
Gibson's 7
Generous gin Organic 10
Monkey 47 47° 11

Whiskies
J&B Rare 8
Chivas Regal 12 years 10

Bourbon
Jack Daniel's 8
Bulleit Rye 45° 10

SINGLE MAT
Haig Club Clubman 11
Aberlour 10 years Forest Reserve 10

A L'EPICERIE

Facebook: @alepicerierestaurants
Instagram @alepicerie_restaurants
P: +33 (0)2 47 53 16 16

www.a-lepicerie.com

SPRING 2024

BAR

TERROIR & CHEESES

Bar opening hours

06:30 am-11 pm
snack 12 am-10 pm

WATERS

Microfiltered water	
Still water 75cl	3
Sparkling water 75cl	3
Mineral waters 50cl	
Vittel	4.5
San Pellegrino	4.5
Mineral waters 100cl	
Vittel	5.5
San Pellegrino	5.5
Mineral waters 33cl	
Perrier	4.5

FRUITS JUICES, SYRUPS

Granini 25cl	
Orange, Appel,Tomatoes juice	4.5
Granini Nectar 25cl	
Apricot, Pineapple, Grapefruit, Strawberry	4.5
Syrup Monin 2cl	
Grenadine, Mint, Strawberry, Peach, Lemon	3
- filtered water or lemonade	

SODAS

Sodas 33CL	
Coca cola classic, 0 sugar, cherry	4.5
Organic Mona Lime	6
Organic Mona sparkling apple	6
Sodas 25CL	
Fanta orange/Orangina/Sprite	4.5
Schweppes Citrus/Indian tonic	4.5
Fuze tea gourmet peach	4.5

PALAIS DES THÉS

Organic	
Breakfast tea	5
Earl gray queen blend	5
Golden Darjeeling	5
Sencha yama	5
Detox tea Brazil	5
South African detox tea	5
Mint green tea	5
Lime chamomile orange tree	5
Verbena Orange mint	5

COFFEE

Espresso	2.7
Ristretto	2.7
Decaffeinated	2.7
Hazelnut ("Noisette")	2.7
Double espresso	4.5
Cappuccino	5
Coffee with milk	5
Hot chocolate	5

DIGESTIVES 4CL

Calvados Drouin	8
Armagnac Château de Laubade	12
Cointreau	7
Get 27 (6cl)	8
Cognac Hennessy VS	10
Cognac Hennessy XO	22

SPRING 2024

WINES

TERROIR & CHEESES

Bar
opening hours

06:30 am-11 pm
snack 12 am-10 pm

VAL DE LOIRE REGION

		15 cl	75 cl
Vouvray Moelleux 2017 *Domaine Margalleau*	●	8	35
Vouvray sec 2021 *Domaine Margalleau*	●	8	27
Chinon AOP 2022 *Les Blancs Closeaux*	●	-	40
Chinon Rive Gauche 2021 *Vive Chinon*	●	7	29
Chinon 2022 *Pierre et Bertrand Couly*	●	7	26

		15 cl	75 cl
St Nicolas de Bourgueil 2022 *Domaine de la Noue (23€ en 37.5cl)*	●	8	28
Chinon AOP 2021 *Le Classique*	●	-	29
Chinon Château de la Bonnelière 2021 *Domaine Plouzeau, Bio*	●	8	34
Chinon Les Galets 2021 *Domaine Plouzeau, Bio (20€ en 37.5cl)*	●	-	-
Chinon le V AOP 2017 *Pierre et Bertrand Couly*	●	-	36
Sancerre 2017 *H. Bourgeois Bonnes Bouches*	●	-	46

AUVERGNE RHÔNE ALPES REGION

		15 cl	75 cl
Châteauneuf du Pape 2019 *Clos de l'Oratoire des Papes Côte du Rhône*	●	-	78

		15 cl	75 cl
Châteauneuf du Pape 2017 *Clos de l'Oratoire des Papes Côte du Rhône*	●	-	78

GREAT MERCURE WINES SELECTION FABRICE SOMMIER MOF

		15 cl	37.5cl	75 cl
Chablis 1er cru 2022 *Vaucoupins Climats Domaine Laroche*	●	10	-	49
Viré-Clessé 2022 *Maison Champy*	●	8	-	38
Chablis Les Chanoines 2023 *Domaine Laroche*	●	-	21 -	-
Pouilly Fumé Joseph Mellot 2022 *Domaine des Mariniers*	●	-		40

		15 cl	37.5cl	75 cl
Sancerre Les Baronnes 2020 *Famille Henri Bourgeois*	●	-	-	45
Médoc cru Bourgeois 2019 *Château Patache d'Aux*	●	9	21	40
Pessac-Léognan 2016 *Château Larrivet Haut Brion*	●	-		75
Châteauneuf du Pape l'Âme 2022 *Maison Ogier*	●	10	-	45
Beaune Vieilles Vignes 2020 *Maison Champy*	●	-	-	50

SPRING 2024

SHOP

TERROIR & CHEESES

Epicery opening hours

24/24

SEASONING

White balsamique bio 200 ml	13.90
Raspberry pulp vinegar 200 ml	11.95
Organic basil olive oil 200 ml	11.95
Black truffle olive oil 100 ml	20.90
Cream of cep with organic tarragon 100g	10.90
Sweet garlic cream with summer truffle 100g	10.90
Morels cream with Côtes de Provence	10.50
Parmesan cream with lemon (Menton) 200g	10.40
Basil cream 195g	11.95
Parmesan cream with summer truffle 100g	10.90
Mayonnaise with summer truffle 100g	9.90
Shoyu Garlic Pickles 225g	9.75
Dill Tartar Sauce 180g	7.90
Virgin sauce – Dinner at the Élysée 190gr	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	6.85
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

Cream

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 to 24**

Citrus, Fig

And Rosemary Duo ...

Gift boxes

Listening to you to help you compose it

OUR RECIPES ON A-LEPICERIE.COM

A L'EPICERIE

Facebook : @alepicerierestaurants
Instagram @alepicerie_restaurants
Tél : +33 (0)2 47 53 16 16

www.a-lepicerie.com

ALLERGENS

	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
Cheese Board	X						X							
Mixte Board	X						X							
Charcuterie Board	X						X							
Stuffed zucchini			X				X							
Soft-boiled egg	X		X							X		X		
Three-cheese tart	X		X				X					X		
Rillon risotto														
Pea soup														
Chicken Suprême	X		X				X			X				
Hake steak				X				X				X		
Fregola risotto	X		X				X	X				X		
Lamb steak														
White zander blood sausage														
Cesar salad	X		X				X							
Butcher's cut							X			X		X		
Fish and chips	X		X	X						X		X		
Beef Burger	X						X	X	X			X		
Walnut Pesto Raviole	X		X				X	X						
Dried tomatoes Raviole	X		X											
Morels cream Raviole	X		X				X							
Eggplant dip Raviole	X		X				X			X				
Black truffle olive oil	X		X											
Parmesan cream Raviole	X		X				X							
Neufchâtel cheese							X	X						
Chocolate tart	X		X				X	X						
Semifreddo	X		X				X	X						
Crisp, Red fruits	X		X				X							
Almond dacquoise														
My white chocolate cuit														
Coffee or Tea gourmand	X		X			X	X	X						