






# TABLE

TERROIR & CHEESES

Restaurant opening hours

12 am 2 pm\*  
7 pm 10 pm\*  
\*except weekend

## 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*
- **DUCK FILLET TARTARE**  **10**  
*White balsamic vinegar with orange peel*
- OCTOPUS SALAD** **10**  
*Organic green tapenade*




## 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**  
*Home fries, tartare sauce*
- **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.

## MAIN COURSES

- HAKE FILLET**  **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*
- PORK SHANK FROM HERE** **20**  
*Carrot and poichichade puree*
- **MACKEREL FILLET** **19**  
*With parmesan cream, coral lentil and asparagus risotto*



## CHEESES



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

 Veggie  Gluten free

- Dish with cheese

## MENUS

- MIDI EXPRESS MENU** **21**  
*Main course + gourmet coffee*
- Consult our slate, Monday to Friday noon - excluding public holidays
- **CHEESE DOME MENUS**  
*Raclettes, Mont d'Or, Boards from €26, find the details on the next page*
- CHILDREN'S MENU (-12 YEARS OLD)** **12.5**  
*Main course + Drink + Dessert*

## 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 PAVLOVA** **9**  
*Mascarpone cream*
- CHEESECAKE** **8.5**  
*Speculoos chocolate cream, tonka*
- COFFEE OR TEA GOURMAND** **9**  
*And its 3 mini sweet delights*

SPRING 2024



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## TO SHARE



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



## RACLETTES



- DU JURA 35.5
- MORBIER AOP 38
- AU LAIT DE BREBIS 49
- MONT D'OR AOP 36.5

Raclettes on a traditional device. Unlimited toppings: Rattes du Touquet, pickles & charcuterie, side dishes served at will.

Price in € per person.

## OUR CHEESE DOME XXL

Set off to discover French, Italian and Swiss terroirs.



## BOARDS

9/11 | 15/17  
pièces | pièces

- LE RABELAIS 26 | 38  
*7 families of cheeses from the mildest to the strongest*
- L'AUDACIEUX 28 | 40  
*Cheeses with cheeky unforgettable flavours*
- L'AMALTHÉE 28 | 40  
*Selection of the best of goat and sheep seasonal cheeses*
- LE MYSTIQUE 28 | 40  
*Long-aging cheeses from farms, chalets, abbeys*



## FONDUES



- NEW FROM THIS FALL

A L'ÉPICERIE

Facebook : @alepicerierestaurants  
Instagram @alepicerie\_restaurants  
P: +33 (0)4 76 87 88 41

www.a-lepicerie.com



# SHOP

TERROIR & CHEESES

Epicery  
opening hours

24/24

## SEASONING

<b>Vinegar</b>	
Organic white balsamic 200 ml	13.90
Raspberry pulp 200ml	11.95
<b>Olive oil</b>	
Organic basil 200 ml	11.95
Black truffle 100 ml	20.90
<b>Cream</b>	
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	6.85
Organic red bell pepper dip 100g	6.85
Organic black or green tapenade 100g	6.85
Sardinade 100g	7.95
Walnut pesto 195g	11.50

## SWEET DELIGHTS

<b>Cream</b>	
Caramel Fleur de sell 260g	9.50
Crispy chocolate speculoos 225g	10.90
<b>Organic orange marmalade 240g</b>	<b>9.50</b>
<b>Provence flower honey IGP 125g</b>	<b>6.50</b>



## GIFTS



<b>Candles</b>	<b>14.90 to 24</b>
Citrus, Fig	
And Rosemary Duo ...	
<b>Gift boxes</b>	
Listening to you to help you compose it	

