



# TABLE

TERROIR & CHEESES

Restaurant opening hours

12 am 2:30 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



## 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

## 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



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.

## CHEESES

### ● PLATE OF 3 CHEESES 10

Selection of the day

### ● NEUFCHATEL CHEESE 11

Apples, walnut pesto

## 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

### SUNDAY BRUNCH FROM 12 P.M.

The first Sunday of each month, except April 7.

Adult: €35/pers, under 12s: €16/pers.

### CHILDREN'S MENU 12.5

(-12 YEARS OLD)

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

### COFFEE OR TEA GOURMAND 9

And its 3 mini sweet delights

 Veggie  Sans gluten

● Plat avec fromage

SPRING 2024



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## TO SHARE



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



## 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*



## 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.

## FONDUES



- NEW FROM THIS FALL

A L'ÉPICERIE

Facebook : @alepicerierestaurants  
Instagram @alepicerie\_restaurants  
P: +33 (0)1 39 21 50 90

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 100gr	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



**Candles** 14.90 to 24  
 Citrus, Fig  
 And Rosemary Duo ...

**Gift boxes**  
 Listening to you to help you  
 compose it

