



2023

L'ÉPICERIE

N° 01

FOODTIME by AIX&TERRA



Let's the nature comes on your table and enjoy with your sense. Discover the summer flavors of our local cuisine, with Michelin-starred chef Julien ALLANO as ambassador.

MENU GOURMET

€28/pers.

2 dishes

1 Starter +

1 Large Salad or 1 Raviole or 1 main course **OR**

1 large Salad or 1 Raviole ou 1 main course +

1 Cheese or 1 Dessert

MENU GOURMAND

€34/pers.

3 dishes

1 Starter +

1 Large Salad or 1 Raviole or 1 main course +

1 Cheese or 1 Dessert

CHILDREN'S MENU (- 12 YEARS OLD)

12€50

1 Dish+ 1 Drink + 1 Dessert

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LARGE SALADS

"Caesar" salad, paned chicken, egg 18

Parmesan cream sauce with lemon
from Menton

Trofiette pasta in salad 18

Organic delight of zucchini almond

Heirloom tomato salad 19.5

Burrata, **organic** green tapenade

RAVIOLES **Garnished with Comté and served
with the sauce of your choice:**

Walnut pesto 15.5

Organic sun dried tomatoes spread 15.5

Organic pepper poichade 15.5

Basil cream 17

Parmesan cream, lemon Menton 17

Black truffle olive oil 18.5

Garlic and summer truffle cream 18.5

STARTERS

Thin tart with crunchy vegetables 9.5

Sardines dip

Zucchini gazpacho 9.5

Peppermint Emulsion, Tête de Moine

Tomato tartar "pineapple" 10

Walnut pesto, Arugula

Salmon gravlax 10

Riste of **organic** grilled eggplants

Prawn tempura, fennel 9.5

Organic black tapenade

MAIN COURSES

Coat cheeseburger, mesclun 18.5

Beef, Pancetta, **Organic** pepperade

Traditional seafood brandade 19.5

Virgin sauce, **organic** artichoke dip

Pork ribs, Caramel & spices 23

Vegetables, **Organic** eggplant riste

Cromesqui lamb, Bleu de Vercors 21

Pesto and Walnut Salad

Cod aioli, chorizo 21

Sweet aioli, **organic** black tapenade

CHEESES **Tomme de brebis 8**

Olive and apple confit

Plate of 3 cheeses 10DESSERTS **Summer fruits, lime sorbet 9**

Raspberry pulp vinegar

Floatig island, 8

Caramel spread & Camargue salt

Spiced Caramel Lost Brioche 9.5

Organic apricot jam with calissons

Tomato sorbet, basil, mozza' 9.5

Organic basil olive oil

Coffee or Tea gourmand 9

And its 3 mini sweet delights



Chef Resident Creation



Without gluten



Veggie



Local provenance



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OH! ALL CHEESE MEAL

Discover our French terroirs, guided by our Master Cheesemaker and accompanied by our selection of bread. Price per person in euros.

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



Jura Raclette	35.5
With pickles and delicatessen	
AOP Morbier Raclette	38
With pickles and delicatessen	
Raclette au lait de brebis	49
With pickles and delicatessen	

Our Raclettes, presented on a traditional device, with Rattes du Touquet, side dishes served at will. Price per pers. in euros, minimum 2 pers.



Our cheeses, Raclettes and Fondues delivered, a new service to come!



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CHAMPAGNES



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

*Liquors: Cartron Burgundy
blackcurrant, blackberry, raspberry,
vine peach

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 2cl	4,5
Ricard 2cl	4,5
Prosecco Andrea Berro Brut 12cl	7
Sassy l'Angélique organic cider 33cl	6

BEERS



DRAFT BEERS

Heineken	4.5	8
Beer of the moment	5	9
Panache/Monaco	4.5	8

BOTTLES

Desperados 33cl	7
Corona 33cl	7

CRAFT BEERS - FROM HERE!

LE CRÉTIN DES ALPES

Blonde 33cl	6.5
Red 33cl	6.5
IPA 33cl	6.5
White 33cl	6.5
White with walnuts 33cl	6.5



COCKTAILS



Americano 12cl	9
Martini Rosso, Campari, Perrier	
Caïpirinha 9cl	9
Cachaça, Lime, Sugar	
Spritz 20cl	10
Apérol, Prosecco, Perrier	
Gin Fizz 20cl	10
Gin, lemon juice, sugar, Perrier	
Pina Colada 20cl	10
Rhum, pineapple juice, coconut cream	
Mojito 20cl	10
Rhum, Lime, Mint, Sugar, Soda	



FLAVORS TO SAVOR

from 12:00am to 10:00pm

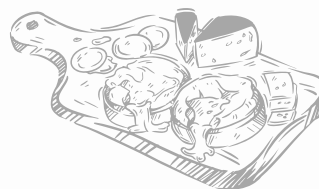
3 homemade sauces - 12 toasts	6
6 homemade sauces - 24 toasts	12



Cheese board	11
Charcuterie board	11
Mixte board	11



1 pers. 2 pers.

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SPIRITS**RHUM**

Havana Club 3 years	8
Diplomatico Reserva Exclusiva	11

VODKA

Absolut	8
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TEQUILA

Olmecca Silver	10
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GIN

Gibson's	8
Generous gin Organic	10
Monkey 47 47°	11

WHISKIES

Whisky J&B Rare	8
Whisky Chivas Regal 12 years	10

BOURBON

Jack Daniel's	9
Bulleit Rye 45°	10

SINGLE MAT

Haig Club Clubman	11
Aberlour 10 years Forest Reserve	14

MOCKTAILS**Florida 20cl** 8

Orange Juice, Pineapple Juice,
Lemon Juice, Grenadine syrup

Virgin Mojito 20cl 8

Limonade, Lime, Mint, Sugar

Homemade Lemonade 25cl 4.5**FRUITS JUICES****Granini 25cl** 4.5

Orange, Appel, Tomatoes juice

Granini Nectar 25cl 4.5

Apricot, Pineapple, Grapefruit,
Strawberry

Sirop Monin 2cl 3

Grenadine, Mint, Strawberry,
Peach, Lemon - filtered water or
lemonade

DIGESTIFS

Calvados Drouin	9
Armagnac Château de Laubade	10
Cointreau	8
Get 27	8
Cognac Hennessy VS	10
Cognac Hennessy XO	20

FROM HERE!

Yellow Chartreuse	10
Green Chartreuse	11

**SODAS****33CL**

Coca cola classic, sugar free, cherry 4.5

Organic Mona Lime 6

Organic Mona sparkling apple 6

25CL

Fanta orange 4.5

Orangina 4.5

Sprite 4.5

Schweppes Citrus 4.5

Schweppes Indian tonic 4.5

Peach Fuze tea 4.5



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COFFEES

Espresso	2.5
Ristretto	2.5
Decaffeinated	2.5
Noisette	2.5
Double espresso	4.5
Cappuccino	5
Coffee with milk	4.5



CHOCOLATES

Hot chocolate	5
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DELICE GOURMAND, coffee or chocolate with whipped cream and products of the Carthusian Fathers - **FROM HERE!**



PALAIS DES THÉS BIO

Breakfast tea	5
Earl grey queen blend	5
Golden Darjeeling	5
Sencha yama	5
Brazil detox tea	5
South African detox tea	5
Mint green tea	5



PALAIS DES THÉS BIO

Tilleul chamomille oranger	5
Verbena Orange Mint	5

MICROFILTERED WATER 75 cl

Still water	3.5
Sparkling water	4.5



MINERAL WATER

50CL	
Vittel	4.5
San Pellegrino	4.5
100CL	
Vittel	5.5
San Pellegrino	5.5
33cl	
Perrier	4



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SELECTION FABRICE SOMMIER MOF	15 cl	37.5 cl	75 cl
Chablis 1er cru Domaine Laroche Essence des climats 2022 white	10		45
Menetou Salon Joseph Mellot La Bardine 2021/2022 white			39
Pernand-Vergelesses Maison Champy 2020/2021 white			48
Pernand-Vergelesses 1er cru Les Vergelesses 2019/2020 Maison Champy red	13		60
Pessac Leognan Château Haut-Bergey 2015 red	11		50
Organic Saint Amour Comtesse de Vazeilles Château des Bachelards 2020 red			48
Crozes Hermitage Domaine des Combats Cuvée Domaine 2020 red			42
Saint Emilion Grand Cru Tour de Capet 2019/2020 red			45

FAVORITE ROSÉS À L'ÉPICERIE

Organic IGP Rosé Bain de midi Méditerranée 2021 rosé	6	26
Organic AOP Au bord de l'Aube Côtes de Provence rosé	9	37

ALSACE REGION

Pinot Gris Tradition	5.5	29
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ISÈRE REGION

Le Persan Domaine Finot red	8	40
La Verdesse Domaine Finot white	8	43

AQUITAINE BORDEAUX REGION

Lalande de Pomerol Château de Roquebrune red	6	32
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AUVERGNE RHÔNE ALPES REGION

Saint Joseph Les Fagottes red	7	36
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VAL DE LOIRE REGION

Saint Nicolas de Bourgueil red	5	25
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BOURGOGNE REGION

Hautes-côtes de Nuits les Dames Hugettes red	7	37
Mâcon-Villages Château Charnay white	6	33

SUD OUEST REGION

Côteau du Layon white	6	28
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PACA REGION

"M" de Minuty rosé	6	30
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ÉPICERIE STORE

Fall for our made in France, natural and 50% organic flavours

APERITIFS

Organic artichoke dip 100g	6.85
Olives and apple confit 130g	6.40
Anchoïade delight 100g	7.70
Organic sun dried tomatoes delight	6.85
100g Organic Zucchini Almond Delight	6.55
100g	6.85
Organic red bell pepper dip 100g	6.85
Organic black or green tapenade 100g	7.70
Sardinade 100gr	11.50
Walnut pesto 195g	

SWEET DELIGHTS

Cream of caramel, Fleur de sel	9
(Camargue) 260g	
Organic Orange Marmelade 240g	8.95
Organic Melon Pastaga Jam 250g	10.50
Flower honey from Provence IGP 125g	6.50
CANDLES	
Citrus, Fig and Rosemary Duo	14.90 à
...	24

SEASONING

Fig pulp vinegar 200 ml	11.30
Raspberry pulp vinegar 200 ml	11.30
Organic basil olive oil 200 ml	11.30
Black truffle olive oil 100 ml	20.90
Aubergine caviar with black truffle 100g	11.95
Sweet garlic cream with summer truffle 100g	10.90
Parmesan cream with lemon (Menton) 200g	10.40
Basil cream 195g	10.50
The Caramel & spices 250g	14.80
Parmesan cream with summer truffle 100g	10.50
Mayonnaise with summer truffle 100g	9.90
Shoyu Garlic Pickles 225g	7.50

Offer crafts in individual pots or gift boxes!



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Allergens:

DISHES



	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
Thin tart, Sardinades dip	X			X			X							
Pork ribs									X	X				
Seafood Brandade	X			X						X				
Heirloom tomato	X						X	X						
"Caesar" salad	X		X				X							
Tomato tartar	X						X	X						
Zucchini gazpacho	X						X	X		X				
Goat cheese burger	X						X	X	X	X		X		
Trofiette	X						X	X						
Tomme de Brebis							X							
Floatig island	X		X				X	X						
Gourmet coffee/tea	X		X			X	X	X						
Summer fruit salad	X		X											
Walnut Pesto Raviole	X		X				X	X						
Dried tomatoes Raviole	X		X											
Pepper Poichichade Raviole	X		X					X		X				
Basil Cream Raviole	X		X				X							
Parmesan cream Raviole	X		X				X							
Black truffle olive oil	X		X											
Garlic and summer truffle cream	X		X				X							

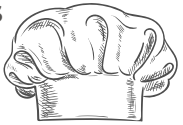
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Allergènes :

DISHES	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
 Salmon gravlax	X			X						X				
King prawn tempura	X													X
Lamb cromesqui	X		X		X		X							
Cod aioli														
French toast	X		X				X							
Tomato basil sorbet	X						X							
Aperitif boards			X		X			X		X				

SUMMER MENU PRICE

The prices of the menu are expressed net in euros (€) including tax, service included, within the confines of our restaurant.

For all room services, during restaurant opening hours, a supplement will be charged. It should be noted that certain dishes cannot be served in the room (example: sorbets).

INFORMATIONS

Alcohol abuse is dangerous for health.
On request: free carafe or glass of drinking water.

Origin of meat and fish: display available in our restaurant.

Our company is independent and part of a franchise network.

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**TABLE . EPICERIE . URBAN FARM****Chantilly**

4 rte d'Apremont 60500 Vineuil St Firmin
P.+33 3 44 58 47 77
Facebook @alepiceriechantilly

St Germain en Laye

11 avenue des Loges
78100 St Germain en Laye
P.+33 1 39 21 50 90
Facebook @alepiceriestgermainenlaye

TABLE . EPICERIE**Compiègne Sud**

126 Rue Robert Schuman 60610 LaCroix-Saint-Ouen
P.+33 3 44 30 30 30
Facebook @alepiceriecompiegne

Saulx-les-Chartreux

Route de Monthléry
91160 Saulx Les Chartreux
P.+33 1 64 48 38 38
Facebook @alepiceriesaulxleschartreux

TABLE . EPICERIE**Chartres**

5 Ter Av. Marcel Proust 28000 Chartres
P. +33 2 37 88 13 50
Facebook @alepiceriechartres

Tours Sud

Allée André Malraux 37300 Joué-lès-Tours France
P. +33 2 47 53 16 16
Facebook @alepicerietoursud

Grenoble Meylan

34 Avenue de Verdun 38240 Meylan
P. +33 4 76 90 63 09
Facebook @alepiceriemeylan

Grenoble Alpotel

12 Boulevard Marechal Joffre 38000 GRENOBLE
P. +33 4 76 87 88 41
Facebook @alepiceriegrenoble

TABLE**Port en bessin**

Chem. du Colombier 14520 Port-en-Bessin-Huppain
P. +33 02 31 22 44 44
Facebook @alepicerieportenbessin

Rouen Champ de Mars

12 Bis Av. Aristide Briand, 76000 Rouen
P. +33 2 35 52 42 32
Facebook @alepicerierouen

Toulouse Seilh

Route De Grenade Toulouse 31840 Seilh
P. +33 5 62 13 14 15
Facebook @alepicerietoulouseseilh

Castel Maintenon

coming

Villefranche en Beaujolais

coming

TABLE-EPICERIE Aix&terra**Cannes Mandelieu**

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06150 Cannes
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Architect's perspective of our 2 addresses, from 2024 >>

