



2023

L'ÉPICERIE

N° 01

FOODTIME by AIX&TERRA



SUMMER NEWS

Local cuisine, Chefs, Artisans, Urban farm !

Passionate, our Resident Chefs are delighted to collaborate this summer season with **Julien ALLANO**, Starred Chef and Chef Ambassador "A l'Epicerie"!

Our authentic and committed teams take great pride in presenting and cooking fruit and vegetables from our **first vertical vegetable gardens** in Chantilly, St Germain en Laye! From the garden to the plate, an incredible technical advance, to share!

100% of our addresses sort their organic waste and invest more and more alongside Phénix anti-waste.

A l'Epicerie Chartres unveiled its redesigned and renovated spaces. **New addresses** will soon come to join us! But in the meantime enjoy the flavors of the summer season and welcome to our authentic and friendly places to live!

Legends :



Without gluten



Veggie



Local provenance

Internet : www.a-lepicerie.com

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CHAMPAGNES

	 12 cl	 75 cl
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

	 25cl	 50cl
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	
Caipirinha 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	

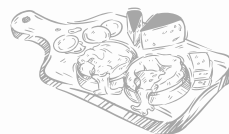


FLAVORS TO SAVOR from 12:00am to 10:00pm

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

1 pers. 2 pers.

Cheese board	 11	20
Charcuterie board	 11	20
Mixte board	 11	20

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

DIGESTIFS



Calvados Drouin	9
Armagnac Château de Laubade	10
Cointreau	8
Get 27	8
Cognac Hennessy VS	10
Cognac Hennessy XO	20
Chartreuse 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 orange	5
Verbena Orange Mint	5

MICROFILTERED WATER

Still water
Sparkling water



75 cl



3.5
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 pour our made in France, natural and 50% organic flavours

APERITIFS

Organic artichoke dip 100g	6.85
Olives and apple confit 130g	6.40
Anchoiade delight 100g	7.70
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	7.70
Walnut pesto 195g	11.50

SWEET DELIGHTS

Cream of caramel, Fleur de sel (Camargue) 260g	9
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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Allergènes :

TAKE AWAY	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
														
Aperitif boards			X		X			X		X				

SUMMER MENU PRICE

The prices of the menu are expressed net in euros (€) including tax, service included, inside our bar, open from 06:30 am to 11:00. pm.

For all room services, during the opening hours of the bar, a supplement will be charged.

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.
Photo credit: A l'Epicerie - Stanislas Gros - Hervé Lote, some photos are illustrative and not contractual.

OUR "A L'ÉPICERIE" GRENOBLE TABLE AND EPICERY STORE



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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 @alepiceriecompiègne

Saulx-les-Chartreux

Route de Monthléry
91160 Saulx Les Chartreux
P.+33 1 64 48 38 38
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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
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Grenoble Meylan

34 Avenue de Verdun 38240 Meylan
P. +33 4 76 90 63 09
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Grenoble Alpotel

12 Boulevard Marechal Joffre 38000 GRENOBLE
P. +33 4 76 87 88 41
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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
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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 >>

