



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'Épicerie"!

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'Épicerie 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!

TOUSSAINT

La Lucienne 33cl	7
IPA n°1 33cl	7
French Pale Ale 33cl	7
Black beer 33cl	7




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, Sparkling water	



FLAVORS TO SAVOR

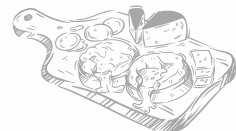
from 12:00am to 10:00pm

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

Cheese board	
Charcuterie board	
Mixte board	



1 pers.	2 pers.
11	20
11	20
11	20



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SPIRITS



RHUM

- Havana Club 3 years 8
- Diplomatico Reserva Exclusiva 11

VODKA

- Absolut 8

TEQUILA

- Olmecca Silver 10

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
Sparkling water, 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

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



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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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	3.5
Sparkling water	4.5



75 cl

**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

Chablis 1er cru Domaine Laroche Essence des climats 2022 white	10	45
Menetou Salon Joseph Mellot La Bardine 2021/2022 white		39
Pernand-Vergeleses Maison Champy 2020/2021 white		48
Pernand-Vergeleses 1er cru Les Vergeleses 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



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
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 (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 :

DISHES	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
			X		X			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, inside our bar, open from 07:00 am to 00:00. 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'Épicerie - Stanislas Gros., Hervé Lote
some photos are illustrative and not contractual.

OUR "A L'ÉPICERIE" ST GERMAIN EN LAYE 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 @alepiceriecompiegne

Saulx-les-Chartreux

Route de Monthléry
91160 Saulx Les Chartreux
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TABLE . EPICERIE**Chartres**

5 Ter Av. Marcel Proust 28000 Chartres
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Tours Sud

Allée André Malraux 37300 Joué-lès-Tours France
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Grenoble Meylan

34 Avenue de Verdun 38240 Meylan
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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**

6 Allée des Cormorans
06150 Cannes
Tel. + 33 4 93 90 43 00
Facebook @MercureCannesMandelieu

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

