



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			APERITIFS	
	12 cl	75 cl		
Tsarine Brut Premium	10	55	Martini Bianco, Rosso 6cl	6
Laurent Perrier La Cuvée		75	Porto Rouge Graham's Fine Tawny 6cl	6
Laurent Perrier La Cuvée 37.5cl		39	St Raphaël Quina Ambré 6cl	6
Laurent Perrier Brut Millésimé 2012		85	Campari 6cl	6
Kir white wine*	6		Pastis 51 2cl	4,5
Kir Royal Champagne*	12		Ricard 2cl	4,5
*Liquors: Cartron Burgundy blackcurrant, blackberry, raspberry, vine peach			Prosecco Andrea Berro Brut 12cl	7
			Sassy l'Angélique organic cider 33cl	6
			FROM HERE! Ferme de la Sapinière	
			Organic Cider	
			Brut 75cl	18
			Pommeau Normandie 6cl	6
			Draft Bolée d'Armorique 25cl	5
			Draft Bolée d'Armorique 50cl	8

BEERS			COCKTAILS	
	25cl	50cl		
DRAFT BEERS			Americano 12cl	9
Heineken	4.5	8	Martini Rosso, Campari, Perrier	
Beer of the moment	5	9	Caïpirinha 9cl	9
Panache/Monaco	4.5	8	Cachaça, Lime, Sugar	
BOTTLES			Spritz 20cl	10
Desperados 33cl	7		Apérol, Prosecco, Perrier	
Corona	7		Gin Fizz 20cl	10
CRAFT BEERS - FROM HERE!			Gin, lemon juice, sugar, Perrier	
LA COTENTINE			Pina Colada 20cl	10
Blonde 33cl		6	Rhum, pineapple juice, coconut cream	
Amber 33cl		6	Mojito 20cl	10
Calvados Triple 33cl		8	Rhum, Lime, Mint, Sugar, Soda	
			The true Norman 10cl	12
			Calvados, Pommeau, Apple juice, Grenadine syrup	

BRUNCH

Every Sunday, from 12 p.m.

+12 years old: €49/pers, -12 years old : €20/pers.

TO BOOK
WITHOUT MODERATIONInternet : www.a-lepicerie.com

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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

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, 3
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

Calvados Père Huet - D'ICI 20

Cordon d'Argent 20 years 14

Traditions 15 years 11

Hors d'Age 11

Vielle réserve 11

Huet Vieux 9

Huet Fine 9

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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TAKE AWAY

Discover our French terroirs, with, as a guide, our Resident Chef. Price per person in euros.



SERVICE AVAILABLE AT THE BAR, 7/7, 10 A.M. TO 12 A.M AND 03 P.M. TO 07 P.M

Chicken Wrap, Chin Lemon Parmesan Cream 9.4

Sandwich of the sun, **Organic** black tapenade Tomato, egg, beans 13.5

Goat cheese salad, black truffle honey, Serrano ham, egg, radish 13.5

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COFFEES

Expresso	2.5
Ristretto	2.5
Decaffeinated	2.5
Noisette	2.5
Double expresso	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 oranger	5
Verbena Orange Mint	5

MICROFILTERED WATER

Still water	3.5
Sparkling water	4.5



75 cl

COMING SOON

**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

VAL DE LOIRE REGION

Quincy Jacques Rouze white			40
Côteaux du Layon Terre de Loire white	7		36
Chinon Baudry Dutour red		20	33
Menetou Salon Joseph Mellot "Les Thureaux" white	9		40

BOURGOGNE REGION

Brouilly Château de Pierreux red			37
Chablis Domaine Moreau et Fils white	9	25	46
Macon Village les Emalières white			43
Vire Clesse Jean Loron white	9		49
Hautes Côtes de Nuits Domaine Picard red	9		45
Pommard Domaine Bouchard red			88

AUVERGNE RHÔNE ALPES REGION

Côtes du Rhône Esprit Brotte white/red	6		29
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BORDEAUX REGION

Graves Réserve Mouton Cadet white			36
Bélieux Baron Rothschild white/red	6		25
Lalande Pomerol Domaine Sergant red			43
Médoc Réserve Mouton Cadet red			48

PROVENCE REGION

Côtes de Provence Valadas rosé	6	20	30
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Allergènes :

TAKE AWAY	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
														
Chicken wrap	X	X		X	X	X	X					X	X	
Sandwich of sun	X	X	X	X	X	X	X	X				X	X	
Goat cheese salad	X	X					X	X				X		

SUMMER MENU PRICE

The menu prices are expressed net in euros (€) including tax, service included, inside our bar (Fairway), open from 10 a.m. to 1 a.m., our Club House bar open from 10 a.m. to 10.30 p.m.

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'Epicierie - Stanislas Gros - Hervé Lote, some photos are illustrative and not contractual.

OUR "A L'ÉPICERIE" PORT EN BESSIN TABLE



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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 La Croix-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
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 @alepicerietourssud

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 Mantenon

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 >>

