



2023

L'ÉPICERIE

N° 02

Julien Allano

Chef ambassador
star of the brand

"The two secrets of success: Quality and Creativity," A quote from Paul Bocuse which expresses so well what the tables at A l'Épicerie tend towards: good products cooked by real chefs!



MENU GOURMET

€28/pers.

2 dishes

1 Starter +
1 Classic or Raviole or Main course **OR**
1 Classic or Raviole or Main course +
1 Cheese or Dessert

MENU GOURMAND

€34/pers.

3 dishes

1 Starter +
1 Classic or Raviole or Main course +
1 Cheese or Dessert



12€50 Kid's Menu

(-12 years old)
1 Main course
+ 1 Drink
+ 1 Dessert



Internet : www.a-lepicerie.com



@alepicerierestaurants




@alepicerie_restaurants





THE CLASSICS

- Cesar salad, breaded chicken, egg** 17
Organic, Parmesan cream sauce
- Butcher's cut, home fries** 18
With cocktail sauce or cep sauce
- Fish and chips, home fries** 19
With organic sweet Aioli sauce
- Matured for 120 days raclette Burger** 19.5
Home fries, sweet caramelized onions






RAVIOLES

- Garnished with Comté and served with the sauce of your choice:** 
- Walnut pesto 16
- Organic sun dried tomatoes spread 16
- Cep organic cream 17.5
- Morels cream with Côtes de Provence 17.5
- Black truffle olive oil 19
- Parmesan cream, lemon Menton 19



STARTERS CREATIVE

- Morbier crosques** 8.5 
Endive salade, Walnut pesto
- Sweet potato soup** 8.5 
Cep organic cream
- Salted brioche cured ham** 9.5
Shavings, Artichoke truffle cream
- Pressed beef, carrots** 11 
Carrot ketchup vinaigrette
- Sea bass carpaccio, pickled vegetables** 11 
White balsamic organic orange peel

MAINS CREATIVE

- Vegetarian « vol au vent »** 18 
Garlic and summer truffle cream
- Cabbage stuffed with sausage meat** 18 
Mashed potatoes, Morels cream with Côtes de Provence
- Caramelised Andouillette Brailons** 18   
Squash mousseline
- Salmon and mushroom cannelloni** 23 
Cream of morel mushroom from Provence
- Cod and gambas gratin** 22
French crozets pasta with Basil cream

CHEESES

- Roquefort cream, honey pastilla** 8.5 
Confit of figs with balsamic vinegar
- Plate of 3 cheeses** 10 

DESSERTS CREATIVE

- Gourmet cream puff, French Lemon** 8 
Curd and Tonka bean
- Frozen parfait** 7 
Organic marmalade
- “Marseillais” Tea cream** 9  
Caramelised pear brunoise
- Gratin of figs, white wine granita** 10  
Organic fig and rosemary jam
- Coffee or Tea gourmand** 9
And its 3 mini sweet delights



Chef Resident Creation



Without gluten



Veggie



Local provenance


Internet : www.a-lepicerie.com

@alepicerierestaurants




@alepicerie_restaurants

Allergènes :

DISHES 	GLUTEN	CRUSTACEA	EGGS	FISHS	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
Cesar salad	X		X				X							
Butcher's cut							X			X				
Fish and chips	X		X	X						X		X		
Burger Raclette	X						X	X	X			X		
Morbier Croustis	X		x				X	X		x		x		
Salted brioche	X		x				X							
Sweet potato soup	X						X							
Vegetarian « vol au vent »	X		X				X		X					
Stuffed cabbage							X					X		
Cod and gambas	X	X	X	X			X							
Roquefort cream	X		X				X							
Gourmet cream puff	X		X				X	X						
Frozen parfait	X		X			X	X	X						
Coffee or Tea gourmand	X		X			X	X	X						
Walnut Pesto Raviole	X		X				X	X						
Dried tomatoes Raviole	X		X											
Cep cream Raviole	X		X				X							
Black truffle olive oil	X		X											
Parmesan cream Raviole	X		X				X							
Morel cream Raviole	X		X				X							



Allergens:

DISHES														
	GLUTEN	CRUSTACEA	EGGS	FISH	GROUNDNUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFITES	LUPIN	MOLLUSCS
Pressed beef	X						X					X		
Sea bass carpaccio	X									X				
Salmon cannelloni	X	X	X	X			X							
Andouillette										X				
Gratin of figs			X				X	X				X		
Tea cream			X				X	X						

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.

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



**TABLES . EPICERIES . URBAN FARMS****Chantilly**

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

St Germain en Laye

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

TABLES . EPICERIES**Chartres**

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

Tours (Sud)

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

Meylan

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

Grenoble

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

TABLES . EPICERIES**Compiègne (Sud)**

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

Saulx-les-Chartreux

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

TABLES . EPICERIES**Port-en-Bessin (closed from Nov. to March*)**

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

Rouen *

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

Toulouse Seilh (epicery shop from 2024)

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

Maintenon

Opening in spring 2023

Villefranche-sur-Saône

384 Bd Louis Blanc 69400 Villefranche-sur-Saône
Tel. +33 4 69 00 16 15
Facebook @alepicerietvillefranche



Our first urban farms, spring 2023