



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
EPC Champagne Blanc de Noirs	12	65
Taittinger Brut (€40 37.5cl)		79
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

		
	25cl	50cl
DRAFT BEERS		
Affligem Blanche	4.5	8
Lagunitas IPA	4.5	8
Birra Moretti	4.5	8
Affligem Blonde	4.5	8
Panaché/Monaco/Picon	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	
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, Sparkling water	

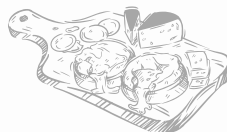


FLAVORS TO SAVOR

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

4cl

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, 4.5
Strawberry
Sirop Frigolet 2cl
Grenadine, Mint, Strawberry, 3
Peach, Lemon - filtered water or
lemonade

DIGESTIFS

4cl

Calvados Drouin 9
Armagnac Château de Laubade 10
Cointreau 8
Get 27, Get 31 8
Cognac Hennessy VS 10
Cognac Hennessy XO 20

Chartreuse 12
Limoncello 7
G. Miclo : Framboise sauvage, Poire 8
William
Vieille Prune de Souillac 10
Bailey's 6cl 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



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 oranger	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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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 AOP

Cheverny Cave des Vignerons Mont Near Chambord les Borderies white	5	16	25
<i>Aromas: exotic fruits. Varietal: 80% Sauvignon Blanc. Balanced wine</i>			
Chinon Couly Dutheil – Les Chatelières red	5		26
<i>Aromas: red fruits, violets. Grape variety: Cabernet franc. Light, fruity wine</i>			
Menetou-Salon Cave de Sancerre – The Great Red Deer	6	22	31
<i>Aromas: ripe fruit. Varietal: Pinot noir. Light and fruity wine</i>			
Pouilly Fumé Domaine Serge Dagueneau & Filles. white	8		42
<i>Aromas: white flowers, citrus fruits, exotic fruits. Grape variety: Sauvignon blanc. Tender and full wine</i>			

BORDEAUX NOUVELLE AQUITAINE AOP

Blayes Côtes “Château Gazin-Montaigu-Robin” red	4		21
<i>Aromas: red and black fruits. Varietal: 80% Merlot-15% Cabernet Franc. 5% Malbec. Supple and velvety wine</i>			
Lalande de Pomerol “Château Le Jard Chatain” red		20	33
<i>Aromas: red and black fruits. Grapes: 75% Merlot-20% Cabernet Franc. 5% Cabernet Sauvignon. Powerful and robust red wine</i>			
Saint-Julien Château Lalande Borie red			64
<i>Aromas: red fruits, spices. Varietal: 66% Merlot-34% Cabernet Sauvignon. Light and fruity wine</i>			
Château Lamour Saint Emilion Grand Cru red	8		48
<i>Aromas: blackcurrant, Morello cherry. Grape: Cabernet Sauvignon. Dense and fleshy wine</i>			

AUVERGNE RHÔNE ALPES AOP

Côtes du Rhône E. Guigal red	6		28
<i>Aromas: black fruits, spices. Grapes: 50% Syrah-45% Grenache-5% Mourvèdre. Powerful and structured wine.</i>			
Crozes-Hermitage E.Guigal red			45
<i>Aromas: wood, spices, brandied cherries. Varietal: Syrah. Powerful and robust wine</i>			





SUD OUEST AOP

Monbazillac Chateau Beautrand white	5	25
<i>Aromas: dried apricot and honey. Grape variety 60% Sémillon-30% Sauvignon Blanc-10% Muscadelle. Sweet and unctuous wine</i>		

BOURGOGNE AOP

Côte Chalonnaise Les Vignerons Buxy – Millebuis Chardonnay white	5	25
<i>Aromas: fruits with yellow flesh. Varietal: Chardonnay. Tender and full wine</i>		
Hautes Côtes de Beaune "Domaine Berger Rive" red	8	40
<i>Aromas: red fruits, fresh. Varietal: Pinot Noir. Light and fruity wine</i>		
Chablis Laroche white	8	31
<i>Aromas: white fruits. Varietal: 100% Chardonnay. Lively and dry wine</i>		
Domaine Vincent Bouzereau Volnay red		85
<i>Aromas: red fruits, spices. Grapes: Pinot Noir.</i>		

LANGUEDOC ROUSSILLON

IGP Pays d'Oc Les Vignobles Foncalieu – Le Versant Viognier white	4	21
<i>Aromas: apricot, vine peach, rose. Grapes: Viognier. Tender and full wine</i>		

ALSACE AOP

Kuehn Gewurztraminer Late Harvest white 50cl*		44*
<i>Aromas: candied and exotic fruits. Soft and light wine</i>		

PROVENCE ET CORSE

IGP Island of Beauty "Terra d'Ortolo" rosé	4	17
<i>Aromas: cherry, blackberry. Grapes: Niellucciu Grenache Cinsault. Lively dry wine.</i>		
Minuty Prestige Côte de Provence AOP 50cl* rosé	7	28*
<i>Aromas: flowers, melon, citrus. Grapes: Grenache, Syrah, Cinsault. Lively and dry wine..</i>		



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 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 :

DISHES	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 07:00 am to 11:00. pm.

For all room services, during the opening hours of the bar, a supplement will be charged. It should be noted that certain drinks cannot be served in the room, that no alcohol is served after 10 p.m., that no alcohol is served in room service without dishes.

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" SAULX LES CHARTREUX TABLE & EPICERY STORE



ENJOY
WITHOUT HAVING TO COOK



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

4 rte d'Apremont 60500 Vineuil St Firmin
P.+33 3 44 58 47 77
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St Germain en Laye

11 avenue des Loges
78100 St Germain en Laye
P.+33 1 39 21 50 90
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TABLE . EPICERIE**Compiègne Sud**

126 Rue Robert Schuman 60610 LaCroix-Saint-Ouen
P.+33 3 44 30 30 30
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Saulx-les-Chartreux

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

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Grenoble Meylan

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Grenoble Alpotel

12 Boulevard Marechal Joffre 38000 GRENOBLE
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TABLE**Port en bessin**

Chem. du Colombier 14520 Port-en-Bessin-Huppain
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Rouen Champ de Mars

12 Bis Av. Aristide Briand, 76000 Rouen
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Toulouse Seilh

Route De Grenade Toulouse 31840 Seilh
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Castel Maintenon

coming

Villefranche en Beaujolais

coming

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

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

