



# A L'ÉPICERIE

RESTAURANT EXPERIENCE

[www.a-lepicerie.com](http://www.a-lepicerie.com)

**“ Enjoy here,  
cook at home.”**

## Starters. size S / L

### Accras — 9 / 18

PGI Menton Lemon Mayonnaise  
*Gluten, Milk, Mustard, Fish, Sulphites*



### Roasted Butternut — 9 / 18

Apples & organic spicy chickpea spread  
**Veggie**  
*Mustard, Tree nuts, Sulphites*



### Mushroom trilogy — 9.5 / 19

Parmigiano cheese cream with summer truffle  
*Gluten, Milk, Eggs, Sulphites, Celery Mustard*



### Veal with Tuna sauce — 11 / 22

Endives - Parmigiano cheese PDO  
*Egg, Mustard, Fish, Sulphites*



## Seasonal mains course.

### Today's Special\* — 19

On the slate  
From Monday to Friday during lunchtime, excluding PH.

### Mixed vegetables curry — 18

& Pita bread with organic eggplants  
**Veggie - Rebelle**  
*Gluten, Milk, Celery, Mustard, Eggs, Sulphites*



### Roasted pollock, potatoes — 19.5

Rockfish Soup, organic sweet garlic  
*Fish, Eggs, Mustard, Sulphites, Celery*



### Cordon bleu with Comté Cheese PDO — 22

Mashed potatoes with porcini mushroom cream  
with tarragon  
*Gluten, Eggs, Milk, Mustard, Sulphites*



### Pan-Seared prawns — 23.5

Spelt risotto & mushrooms, organic pepper dip,  
Parmigiano cheese PDO  
*Gluten, Eggs, Milk, Mustard, Celery, Crustaceans, Sulphites*



## Cheese Ravioli.

### Organic Pepper dip — 16

Parmigiano cheese PDO shavings  
**Veggie**  
*Gluten, Eggs, Milk, Tree nuts*



### Organic black Tapenade — 16

Parmigiano cheese PDO shavings  
**Veggie**  
*Gluten, Eggs, Milk, Tree nuts*



### Organic porcini cream with tarragon — 17

Parmigiano cheese PDO shavings  
**Veggie**  
*Gluten, Milk, Eggs*



### Parmigiano Cream with Summer truffle — 18

Parmigiano cheese PDO shavings  
**Veggie**  
*Gluten, Milk, Eggs*



## Comforting mains course.

### Fish and chips — 19

French fresh fries & PGI Menton Lemon Mayonnaise  
*Gluten, Eggs, Mustard, Peanuts, Fish*



### Croque monsieur with Comté Cheese PDO — 20

French fresh fries & mesclun salad, parmigiano  
cheese cream with summer truffle  
*Gluten, Eggs, Milk - Ham*



### Croque madame with Comté Cheese PDO — 22

French fresh fries & mesclun salad, parmigiano  
cheese cream with summer truffle  
*Gluten, Eggs, Milk - Ham*



### Burger, beef patty 150g. — 22

Abondance cheese, organic black garlic mayonnaise  
French fresh Fries  
*Gluten, Eggs, Milk, Mustard*



### Beef Butcher's cut 180g. — 23

French fresh fries, organic black garlic mayonnaise **or**  
BBQ & mesclun salad  
*Eggs, Mustard, Milk*



**Prices expressed net in euros (€) including tax, service included. Payment by check is not accepted.**

Origin of meat and fish: display in our restaurant. Available in all our restaurants except Grenoble Centre, Toulouse Seilh and Tours Sud.

**FOR YOUR HEALTH, ENGAGE IN REGULAR PHYSICAL ACTIVITY. WWW.MANGER BOUGER.FR**

Some ingredients in our recipes are defrosted to ensure their availability 24 hours a day. We freeze some products to preserve their availability throughout the season. The weights indicated on our menu are measured before cooking and may vary by at least 10%. AOP: Protected Designation of Origin (PDO) - IGP: Protected Geographical Indication (PGI) - Organic: products from organic farming


From high to low carbon impact



Nothing goes to waste, everything is savored! **A Recette Rebelle** showcases a seasonal vegetable in its entirety, with creativity and respect for the ingredient.

## Cheeses.

### 4 Artisanal cheese plate — 12

Mesclun greens with apple & olive relish   
Gluten, Milk



#### Crazy about cheese?

Turn the page...

Get ready to melt for our menus.

## Seasonal desserts.

### Pear crumble — 8

Organic Provence fig & rosemary jam  
**Veggie**  
Gluten, Milk, Sulphites



### Almond & pistachio cream puff — 9.5

**Veggie**  
Gluten, Egg, Dairy, Nuts



### French toast, vanilla ice cream — 8.5

Caramel cream with "fleur de sel"  
**Veggie**  
Gluten, Milk, Eggs, Tree nuts



### Chocolate speculoos cream — 8.5

with crispy pastilla  
**Veggie**  
Gluten, Eggs, Milk



#### Gourmet coffee espresso/tea — 9.9

Daily assortment of 4 mini desserts  
Gluten, Egg, Dairy, Nuts, Soy, Sulphites



## Kids' Menu — 15



Here, young food lovers (under 12 years old) share the same menu as their parents – with adjusted portions, of course!

### Choose 1 starter or 1 dessert + 1 main course\*

\* Excluding Vitello Tonnato, Ravioli with summer truffle parmesan cream, Butcher's cut, and Cheese Menus

\*\* Excluding Cheese Plate; "Café Gourmand" replaced by a delicious "Chocolat Gourmand"

### Choose your drink

1 glass of syrup (Grenadine / Mint / Strawberry – 2cl)  
or 1 soft drink (Orangina / Fuze Tea / Fanta) – 25cl  
or 1 orange / apple juice – 25cl

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