Our starters.

Muffin — 8.00

6.0

Shredded Venaco cheese Stuffed with black organic tapenade

Arancini — 9.00



Parmiggiano cheese cream with summer truffle, Endive, Onion





Soft-boiled egg & anchovy cream **or** Soft-boiled egg & zucchini organic cream with almond

Croque salmon — 9.50

Nori sheet « menton's lemon » mayonnaise, Lime, Radish

Our seasonal mains.

Gnocchi alla Romana — 19.50

Organic sun dried tomatoes spread Parmiggiano, baby spinach

Duck Confit Ravioli — 20.00

Sauce bound with BBQ sauce, carrots, peas, snow peas

Guinea Fowl breast — 22.00

Hashbrown, walnut pesto, button mushroom, morel cream and "cote de provence" sauce

Glazed cod — 23.00

Shoyu marinade, Pak Choi, organic red chili peper humus

Our Rebel main.

Celery roots risotto — 19.50

Roasted Hazelnuts, Foam Celery roots Chips



Our comforting mains.

NEW!

Crispy Club Sandwich — 19.50

Chicken, Egg, Tomato, **Homemade french fries**, green salad Dill Tartar Sauce

Caesar salad — 19.50



Breaded Chicken, Egg, Red Onions Parmiggiano Anchovy cream with « menton's lemon »

Beef Butcher's cut 180g — 21.00

Homemade french fries Tartar sauce or BBQ sauce

Beef burger 150g — 22.50

Beef patty 150g, « abondance » cheese, **Homemade french fries**, rosemary and honey mustard



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(𝔄)Veggie (🔮) Gluten-free

Prices expressed net in euros (€) including tax, service included. Payment by check is not accepted. Supplement charged for a meal taken in the room during service hours. (+5€ per order). Origin of meat and fish: display in our restaurant. Only the non-alcoholic beverages from our Bar menu are available 24/7. For allergens and additional information, please refer to the last page of our menu.



Cheese Ravioli & 🕢 📾 7 delicious sauces to choose from.

Organic Sun-dried Tomatoes — 16.00 Organic Black Tapenade — 16.00 Organic Basil Olive Oil — 16.00 Parmiggiano cream with « menton's lemon » — 17.50 Morel Cream "cote de provence" — 18.00 Black truffle olive oil sauce — 19.00 Parmiggiano Cream with Summer Truffle — 19.00

() Gluten-free

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Our cheeses.

Cheese Trilogy — 10.00 A l'Epicerie selection of the moment

Our seasonal desserts.

Like a Bugne — 7.50 Chocolate cream & crispy speculoos

Arlette feuilletée — 8.50

Candied pears with vinegar & almonds

Frozen parfait — 8.50 Chocolate and coffee cream

Pavlova — 9.00

Red berry, french lemon curd

Gourmet Coffee/Tea — 9.90

Espresso or tea Daily assortement of three mini desserts



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The Express Menu!*

From Monday to Friday during lunchtime, excluding public holidays, on the slate.

> **Express Main** 18.00

The Express Menu!*

From Monday to Friday during lunchtime, excluding public holidays, on the slate.

> Express Main + Starter or Dessert express 22.00

Young Gourmet Menu - under 12.

1 Main + 1 Dessert + 1 Drink to Choose From — 12.50

DRINKS

Monin Syrup 2cl Grenadine, mint, strawberry Granini 25cl Orange, apple juice Sodas 25cl Orangina, Fuze Tea, Fanta

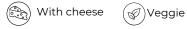
MAINS

"Croque Monsieur"

Chicken Emmental, Mesclun Fish & Chips Homemade French fries, tartare sauce Caramel cream from Camargue Ravioli with cheese Ø Sun-dried Tomatoes Bio sauce

DESSERTS

Chocolate nougat Marquise With praline feuilletine **Rice pudding** Mini pancakes with jam Chocolate/Speculoos, Tangerine, Raspberry



Gluten-free

* Except in St Germain-En-Laye, Tours Sud, Grenoble Alpotel, **Toulouse Seilh**



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www.a-lepicerie.com



Starters

Allergens

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Muffin	Gluten, Tree Nuts, Milk, Egg, Sulfites
Asparagus Velouté	Gluten, Egg, Fish, Milk, Sulfites, Celery, Mustard
Arancini	Gluten, Milk, Egg, Sulfites
Croque Salmon	Gluten, Fish, Milk, Egg, Mustard
Mains	Allergens
Gnocchi alla romana	Gluten, Milk, Egg, Tree Nuts, Soy, Sesame, Celery, Sulfites, Mustard
Duck Confit Ravioli	Gluten, Mustard, Egg, Sulfites, Celery, Milk
Guinea Fowl breast	Gluten, Tree Nuts, Sulfites, Celery, Milk, Mustard, Egg
Glazed Cod	Gluten, Fish, Soy, Milk, Mustard
Crispy Club Sandwich	Gluten, Egg, Milk, Tree Nuts, Mustard
Caesar salad	Gluten, Egg, Milk, Mustard, Fish
Burger	Gluten, Milk, Mustard
Beef Butcher's cut	Mustard
Celery roots Risotto	Tree Nuts, Celery, Peanuts, Milk
Ravioli	Allergens
Sun-dried Tomatoes	Gluten, Egg, Milk
Black Tapenade	Gluten, Egg, Mustard, Milk
Basil Olive Oil	Gluten, Egg, Milk
Parmiggiano cream	Gluten, Egg, Milk
Morel Cream	Gluten, Egg, Milk
Black truffle olive oil sauce	Gluten, Egg, Milk
Desserts	Allergens
3 cheeses & boards	Gluten, Milk, Tree Nuts, Sulfites
Like a Bugne	Gluten, Milk, Sulfites, Soy
Arlette feuilletée	Gluten, Milk, Egg, Tree Nuts, Sulfites
Frozen parfait	Milk, Egg
Pavlova	Milk, Egg
Gourmet Coffee/Tea	Gluten, Milk, Egg, Sulfites, Tree Nuts, Soy
Kids	Allergens
"Croque Monsieur"	Gluten, Milk, Egg
Rice pudding	Milk
Mini pancakes	Gluten, Soy, Egg, Milk, Tree Nuts

Information.

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.

POUR VOTRE SANTÉ PRATIQUEZ UNE ACTIVITÉ PHYSIQUE RÉGULIÈRE . MANGER BOUGER.FR