



2023

L'ÉPICERIE

P. 01

FOODTIME by AIX&TERRA

SPRING-SUMMER

Local cuisine, Chefs, Artisans, Urban farm

Our restaurant A L'Épicerie - an original concept created in partnership with the Michelin-starred Chef Julien ALLANO. We are open Monday to Saturday lunch, from 12 to 2.30p.m. for **buffet service** and from Monday to Sunday evening, from 7 p.m. to 10 p.m., for a table service of **small dishes to share**. For Sunday's lunchtime, make room for the all-you-can-eat Brunch, from 11.30 a.m. to 3 p.m.. **The fine foods épicerie store** remains open 24/7. Homemade products, artisan producers who are members of the Culinary College of France, fresh fruits and vegetables. Being frustrated for not being able to try all the dishes on the menu is over. Our chef creates generous assortments for you, depending on pickings, inspirations from here and there. Enjoy gourmet and colourful compositions with multiple sunny flavours, authentic soul-made cuisine in a sharing spirit. Dig in with the tip of your fork or your fingertips in a friendly atmosphere.



Net prices in euros (€) taxes and service included, on request: free carafe or glass of drinking water / list of allergens available, Non-contractual illustrative photos.



Route D'Apremont
Vineuil Saint Firmin 60500

+33 3 44 58 47 77

@alepiceriechantilly



From Monday to Saturday lunch (from 12 p.m. to 2.30 p.m.), the restaurant «A l'Epicierie» Chantilly is open, to start your lunch with a **buffet service** (choose your cold flavours freely), then **table service**, to savour your warm dish from the market (from our trilogy of the day), and eventually, a **buffet service again** to dig through our assortment of desserts. If the 'Gourmand Menu' tempts you but you have little time for lunch, no worries, our 'Express Menu' is just what you need.

Children's menu price up to 12 years old included, per pers.: €15
Warm market's dish, dessert, water syrup / fruit juice 25cl

OH! MENU GOURMAND €39/PERS.

To pick from the buffet: **starters and desserts**
At your table: **your warm market's dish**
Table extra: **the 'cheeses cloche' plate €12**

OH! MENU EXPRESS €30/PERS.

At your table: **your warm market's dish**
then a coffee or gourmet cheese



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SALADES



SOUPES



TARTES SACRISTAIN



SAVEURS IODÉES

Every day a different selection to satisfy all tastes and all desires!

STARTERS

Revisited tabbouleh, cauliflower, artichoke, beans with goat cheese, seafood tzatziki, sacristain savoury pie with flavours of the day, mint garden pea and sardinade velouté, marinated octopus ...

WARM MARKET'S DISH

Roast veal braised for 7 hours, spice caramel, baby vegetables with basil cream, grilled sea bream fillet with black tapenade, vegetable julienne with walnut pesto, risotto ...

DESSERTS

Tonka crème brûlée, moist ginger pear cake, whipped cream and shortbread, Baulois fondant, tarte tatin, cheese cake ...

A farandole of flavours varying through days and seasons.



LE PLAISIR DE SAVOURER SANS CUISINER



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OUR RECIPE TO TRY AT HOME

Artichoke salad, green beans with fresh goat cheese

For: 4 pers. **Time:** 30 min. **Level:** medium

Ingredients

2 artichoke hearts
 120 g (4 oz) of green beans
 1 large shallot, chervil
 80 g (3 oz) of fresh goat cheese
 8 hazelnuts
 Fig pulp Vinegar, olive oil & Organic Basil
 (natural maceration)

Preparation

Cook the beans in a pot of salted boiling water. Let cook for 4 minutes. Boil the artichoke hearts 'à l'anglaise' for 10 minutes. Cut the fresh goat cheese into cubes. Chop the shallot and the chervil. Crush the hazelnuts and grill them in a frying pan, without fat. Mix the ingredients, add the fig vinegar and the Aix&terra basil oil. Set the salad in a shallow bowl and place the cubes of fresh goat cheese and the chervil.

Bon appétit !

OH! BRUNCH

Enjoy our brunches every Sunday from 11.30 a.m. to 3 p.m.!
 The perfect opportunity for a convivial moment, with friends or family, before the week starts.

On the menu, homemade dishes, selection of sweet delights, juices, hot drinks, crispy pastries and many other surprises.

Price 13 y/o and older: €49/pers, Price up to 12 y/o included: €24/pers.



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From Monday to Sunday evening, from 7 p.m. to 10 p.m., the 'A l'Epicerie' Chantilly restaurant is open with **table service** with its **menu to share**, ideal with friends, family or colleagues, for vegetarians and omnivores alike. Small dishes with artisanal flavours, iodized, with fresh products from the urban farm as a starter, then the warm market's dish (from the trilogy of the day), eventually an assortment of desserts to nibble on. If the Menus are tempting but you have little time for dinner, no worries, our à la carte prices are just what you need.

À la carte prices per person in euros.

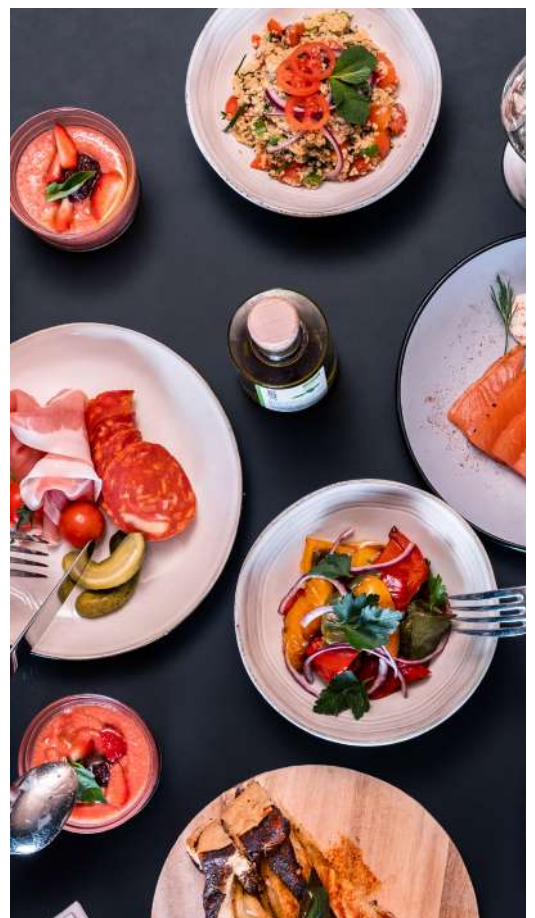
- Small starter dishes to share** €16
- Warm market's dish price** €23*
- Small desserts to share price** €9
- Aged cheeses to share price** €15
- 2 glasses of wine selection** €10

Children's menu price up to 12 y/o included €15
 Warm market's dish,
 water syrup / fruit juice 25cl

OH! MENU GOURMAND €39/PERS

To share: our composition of Starters and Desserts
To choose: your warm market's dish*

*Extra for ½ grilled lobster with a little sauce vierge and condiments: €10



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SALADES



SOUPES



TARTES SACRISTAIN



SAVEURS IODÉES

Every day a different selection to satisfy all tastes and all desires!

SMALL DISHES TO SHARE

Revisited tabbouleh, cauliflower, artichoke, beans with goat cheese, seafood tzatziki, sacristain savoury pie with flavours of the day, mint garden pea and sardinade velouté, marinated octopus, tonka crème brûlée, moist ginger pear cake, whipped cream and shortbread, Baulois fondant, tarte tatin, cheese cake ...

PLAT DU MARCHÉ CHAUD

Suprême de poulet, poichichade au piment, fricassée de courgettes amande curry, Gnocchis poêlés, crème d'ail doux à la truffe d'été, tomate grappe & copeaux de comté, demi homard ...

A farandole of flavours varying through days and seasons.



PARTAGEZ DE BONS PETITS PLATS MIJOTÉS



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OH! ALL CHEESE MEAL

Discover our French terroirs, guided by our Master Cheesemaker and accompanied by our local artisanal bread. Price per person in euros.

11/15 | 15/17
pieces | pieces

“The Essential Le Rabelais” Board	€26.5	€38
7 families of cheeses from the mildest to the strongest		
“The Audacity Le Thélesmes” Board	€28	€40
Cheeses with cheeky unforgettable flavours		
“The Myth L’Amalthée” Board	€27.5	€40
Selection of the best of goat and sheep seasonal cheeses		
“The Journey from Alsace to the Pyrenees” Board	€27.5	€40
Long-aging cheeses from farms, chalets, abbeys		



Jura Raclette	€35.5
With pickles and delicatessen	
AOP Morbier Raclette	€38
With pickles and delicatessen	
Raclette au lait de brebis	€49
With pickles and delicatessen	

Our Raclettes, presented on a traditional device, with Rattes du Touquet, side dishes served at will. Price per pers. in euros



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