

L'ÉPICERIE DU
CLOÎTRE

ARLES

A selection of fresh products,
traditional delicacies and cans
from the Mediterranean.
Our ever-evolving on-the-go
cuisine is bursting with
Southern flavours.

Payment may be made by debit card and French
luncheon vouchers. All prices are in Euro including
VAT and service - February 2020. Information about
allergens are available by request. Please ask our
staff for advice.

 @LeCloitreetsonEpicerie
 @lepicerieduclotre

OUR SHARING (OR NOT) PLATES!

Soup of the day	5
Ardoino Taggiasche black olive pulp & thyme croutons	6,5
Warm baby potato salad, Iberian ham crumble & chipirones with ink sauce from Los Peperetes	6,5
Beet-pickled deviled eggs, beet carpaccio & Banyuls Syrah vinegar vinaigrette	6,5
Deli meats	7
Goat's & sheep's cheese assortment from the Mas du Trident	7
Artichoke bruschetta, sheep's milk yoghurt, Espelette pepper & black olives from Chaume-Arnaud	7,5
Sardine and veggie gyoza with wakame, wasabi sesame & soya sauce	8,5
Vitello tonnato-like veal sandwich, tuna mayo, mustard, hard-boiled egg, sheep tomme & caperberries	10

OUR DESSERTS

Poached pear & black sesame cream from Biomomo	5
Chocolate cream with almond praline & matcha tea from Biomomo	5,5

OUR DRINKS

SOFTS

Still and sparkling waters	4
Elixia Limonade 33 ^{cl} <i>Organic agave / Peppermint / Elderflower</i>	6
Fentiman & Sons 20 ^{cl} <i>Organic Tonic / Yuzu Tonic / Ginger Beer</i>	4
Fentiman & Sons 27,5 ^{cl} <i>Curiosity Cola</i>	6

HERBAL TEAS

Chic des Plantes, organic herbal teas

<i>Bulle Rouge</i> : cinnamon, bergamot, Guarana seed, almond, kola nut, blueberry & poppy	4
<i>Morphée</i> : orange blossom, Nanah mint, bramble & linden	4
<i>Ô Joie</i> : pineapple, juniper berry, eucalyptus, galangal, ginkgo, mint & marigold	4
<i>Péché Capital</i> : apple, star anise, cacao & marshmallow	4

COFFEES

Cafés La Major, Arles

Espresso, Macchiato & Americano	2
Cappucino, Double Espresso	3

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TO TAKE AWAY!

RUCHER DU
MAS VILLEVEILLE

Beekeeper Jean-Claude Cot
Camargue honey (125 g) 5

BONGRAN

Certified organic farmer

White round grain rice, red rice,
whole grain rice 8,5
Camargue rice cakes 3

LE SAUNIER DE CAMARGUE

Camargue salt

Flavoured salts (250 g) 6
Camargue fleur de sel (125 g) 6,5

CHAUME-ARNAUD

Wine growers & market gardeners

Black olives 7
Extra-virgin olive oil 28

LOS PEPERETES

Traditional cannery

Sardines in olive oil (120 g) 10
Spicy sardines (120 g) 10
Escabèche of sardines (120 g) 10
Galician-style cod 10
Calamari bites with ink sauce 10

MAS DAUSSAN

Vinegar factory from the Camargue

Apple cider vinegar (50 cl) 7
Balsamic cider vinegar (50 cl) 8
Brewed cider vinegar (33 cl) 7
Truffle cider vinegar 10

LA GUINELLE

Traditional vinegar factory from Banyuls

Red or white Banyuls (25 cl) 9
Banyuls with saffron pistil (25 cl) 12,5
1998 Riesling, noble grape,
Binner (25 cl) 14
Rosé de Zaza,
Casot des Mailloles (50 cl) 14

LES BASTIDETTES

Market gardener

Artichoke purée 8
Aubergine purée 8
Chickpea purée 8
Green olive tapenade 8
Black olive tapenade 9
Picholine olives 9
Olive oil 25 cl 11

CHIC DES PLANTES

Organic herbal teas made in France

Belle Plante 12
Bulle Rouge 12
Ô Joie 12
Péché Capital 12
L'Elixir 12
Chic Chaï 12
L'Ensommeillé 12
Pousse Délice 12
Bouillon Le Sud 12

SARABAR

Peppers & spices

Travelling plunger pepper mill 12
Black pepper, Madagascar 7
Long pepper, Indonesia 7
White pepper, Malabar, India 7
Roasted green Tamata pepper,
Madagascar 7,5
Wild Voatsiperifery pepper,
Madagascar 8
Red Kampot pepper, Cambodia 8,5
Beech wood smoked black
Penja pepper, Cameroon 8,5
Pink berries, grade 1, Madagascar 7
Timut pepper, Nepal 8
Espelette pepper PDO, France 14
Nutmeg & mace, Indonesia 8
Cinnamon, Madagascar 9
Turmeric, Madagascar 8
Ginger, China 8
Sumac, Turkey 8
Yellow mustard seeds, Quebec 7
Cumin 7
Herbes de Provence 8
Rosemary 7
Thyme 7
Oregano 7
Savory 7
Beef stew seasoning mix 8,5

BIOMOMO HASHIMOTO

Artisan pastry chef (French-Japanese organic cuisine)

Ginger slices with soya sauce (50 g) 7
Pickled ginger (gari) with cider vinegar 7
3 chocs (80 g) 8
Chocolate-covered almonds & candied ginger
3 secs (100 g) 8,5
Almond, ginger, raisin

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BIODYNAMIC &
NATURAL WINES

Bottle 75^{cl} / Carafe 37,5^{cl} / Glass 12,5^{cl}

WHITES

Clos Cibonne, Tentations
Côtes de Provence, 2018
— *Vermentino* 26 / 13 / 4,5

Jo Landron, Melonix
VdF, Val de Loire, 2018
— *Muscadet* 33 / 16,5 / 5,5

Domaine Lédogar, Maccabeu
VdF, Languedoc 2018
— *Maccabeu* 42 / 21 / 7

ORANGES

Théophile Milan, Luna & Gaia
VdT 2018
— *Roussanne, Vermentino, Grenache* 60 / 30 / 10

REDS

Danjou-Banessy, Roboul
Côtes du Roussillon
— *Mourvèdre, Grenache* 38 / 19 / 6

Ami, Le Gaminot
VdF, Bourgogne, 2018
— *Gamay, Pinot Noir* 40 / 20 / 6,5

Château Saint-Anne
Côtes de Provence, Provence, 2015
— *Mourvèdre, Grenache, Cinsault* 55 / 27,5 / 9

ROSÉS

Clos Cibonne, Tentations
Côtes de Provence, 2018
— *Tibouren, Cinsault* 24 / 12 / 4

Clos d'Albizzi, Cassis
Provence, 2018
— *Cinsault, Grenache, Mourvèdre* 38

Château Saint-Anne
Côtes de Provence, 2018
— *Mourvèdre, Grenache* 42 / 21 / 7

SWEET WINES

Domaine de Souch, Monplaisir,
Jurançon, Sud-Ouest, 2017
— *Gros & Petit Manseng* 34 / 17 / 5,5

SPARKLINGS
& CHAMPAGNES

Bottle 75^{cl} / Carafe 37,5^{cl} / Glass 12,5^{cl}

Drappier, Carte d'Or,
Champagne Brut
— *Chardonnay, Pinot Noir* 75 / 13
Magnum 150^{cl} 175

Drappier, Rosé de Saignée
Champagne Brut Rosé
— *Pinot Noir* 88
Magnum 150^{cl} 200

COCKTAILS

10

Muz & Yuzu Tonic
*Catalan artisan herbal vermouth
& Yuzu Tonic*

Folle Envie & Tonic
*Wine-based apéritif, cardamom,
lemon & tonic*

ARTISAN

BEERS & CIDERS ^{33^{cl}} 6

Bière des Gardians, Arles
Grain Blanc
Grain Rouge

Wignac
Organic white cider
Rosé cider

SAKES OF
THE MOMENT

Bottle 50^{cl} — Glass 8^{cl}

Natsu No Junmai “Summer Sake”
Yamagata Masumune,
Fresh & light, crispy & fruity 70 / 8

Tochigi, Yuzu liqueur 50 / 6