

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.

All prices are in euros, all taxes included.
We accept credit card and cash payments.
Allergen list available on request.
Meat origins: France & Italy
Le Cloître © June 2020

 @LeCloitreetsonEpicerie
 @lepicerieduclotre

OUR BREAKFAST SET!
7:30 — 10:30

— Homemade sweet and savoury pastries, seasonal fresh fruits, selection of breads, butter, homemade jams, honey, chocolate paste, crunchy muesli, artisanal natural yogurt

— SOFT-BOILED EGGS

— BEVERAGES

ORGANIC COFFEES
Cafés de la Major

BLACK TEAS
Dammann Frères
English Breakfast or Earl Grey

GREEN TEAS
Dammann Frères
Yunnan

HOMEMADE FRESHLY SQUEEZED JUICES
Orange or lemon or grapefruit

— EXTRAS

Cured meats 5
Cheeses 5
Cheeses & cured meats 6

BOOK YOUR BREAKFAST
DIAL: 9

OUR SHARING
(OR NOT) PLATES!

Today's gaspacho 5
Deli meats 7
Goat's & sheep's milk cheese assortment from the Mas du Trident & pane carasau 7
Cod brandade «Los Peperetes», roasted peppers & pesto vinaigrette 7
Roasted zucchini, chipirones in its ink & guajillo pepper salsa 7,5
Soya marinated deviled eggs « mimo-wasa », wakame, sesame & wasabi mayo 6,5
Sardine gyoza with crunchy vegetables & soya sauce 8,5
Artichoke bruschetta, greek yogurt, Espelette pepper & black olives from Chaume-Arnaud 7,5

OUR DESSERTS

Citrus dessert, fresh mint & lemon confit 5,5
Chocolate cream with almond praline & matcha tea from Biomomo 5,5

OUR DRINKS

SOFTS

Still and sparkling waters 4
Elixia Limonade 33^{cl}
Organic agave / Peppermint / Elderflower 6
Fentiman & Sons 20^{cl}
Organic Tonic / Yuzu Tonic / Ginger Beer 4
Fentiman & Sons 27,5^{cl}
Curiosity Cola 6
Tomato juice, Chaume-Arnaud 12^{cl} 4,5
Homemade lemonade 12^{cl} 4

HERBAL TEAS

Chic des Plantes, organic herbal teas
Bulle Rouge: cinnamon, bergamot, Guarana seed, almond, kola nut, blueberry & poppy 4
Morphée: orange blossom, Nanah mint, bramble & linden 4
Ô Joie: pineapple, juniper berry, eucalyptus, galangal, ginkgo, mint & marigold 4

Péché Capital: apple, star anise, cacao & marshmallow 4

COFFEES

Cafés La Major, Arles

Espresso, Macchiato & Americano 2
Cappucino, Double Espresso 3

TEA

4

L'ÉPICERIE DU CLOÎTRE

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TO TAKE AWAY!

LES BASTIDETTES

Market gardener

Artichoke purée (90 g)	8
Aubergine purée (90 g)	8
Chickpea purée (90 g)	8
Green olive tapenade (90 g)	8
Black olive tapenade (90 g)	9
Picholine olives (220 g)	9
Olive oil (25 cl)	11

MAS DAUSSAN

Vinegar factory from the Camargue

La Chassagnette apple juice (1 l)	8
Apple cider vinegar (50 cl)	7
Balsamic cider vinegar (50 cl)	8
Brewed cider vinegar (33 cl)	7
Truffle cider vinega (33 cl)	10

BONGRAN

Certified organic farmer

White round grain rice, red rice, whole grain rice (1 kg)	8,5
Camargue rice cakes (130 g)	3
Camargue rice & quinoa cakes (130 g)	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 (250 g)	7
Extra-virgin olive oil (75 cl)	28
Tomato juice (1 l)	8
Tomato salsa (280 g)	5
Tomato salsa (640 g)	8,5

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, <i>Madagascar</i>	7
Long pepper, <i>Indonesia</i>	7
White pepper, Malabar, <i>India</i>	7
Roasted green Tamata pepper, <i>Madagascar</i>	7,5
Wild Voatsiperifery pepper, <i>Madagascar</i>	8
Red Kampot pepper, <i>Cambodia</i>	8,5
Beech wood smoked black Penja pepper, <i>Cameroon</i>	8,5
Pink berries, grade 1, <i>Madagascar</i>	7
Timut pepper, <i>Nepal</i>	8
Espelette pepper PDO, <i>France</i>	14
Nutmeg & mace, <i>Indonesia</i>	8
Cinnamon, <i>Madagascar</i>	9

Turmeric, <i>Madagascar</i>	8
Ginger, <i>China</i>	8
Sumac, <i>Turkey</i>	8
Yellow mustard seeds, <i>Quebec</i>	7
Cumin	7
Herbes de Provence	8
Rosemary	7
Thyme	7
Oregano	7
Savory	7
Beef stew seasoning mix	8,5

LOS PEPERETES

Traditional cannery

Sardines in olive oil (90 g)	10
Spicy sardines (90 g)	10
Escabèche of sardines (120 g)	10
Galician-style cod (100 g)	10
Calamari bites with ink sauce (85 g)	10

"PEREZ" DELI MEATS

Artisanal cold meats from Fourques

Bull terrine (170 g)	8
Bull terrine with olives (170 g)	8
Terrine with ceps (170 g)	8
Terrine with Espelette hot pepper	8

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

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WHAT'S NEXT ...

BIOMOMO HASHIMOTO

Artisan pastry chef (French-Japanese organic cuisine)

Ginger slices with soya sauce (50 g)	7
Pickled ginger (gari) with cider vinegar	7
Momo 3 chocs (80 g)	8
Momo 3 secs (100 g)	8,5
Almond praline, several flavours: <i>matcha, black sesame, turmeric</i>	8

RUCHER DU
MAS VILLEVEILLE

Beekeeper Jean-Claude Cot

Camargue honey (125 g)	5
Seasonal honey: <i>lavender, forrest, pine</i> (125 g)	5

MAISON MARTIN

Hot salsas (100 ml)

Mistral, with herbs	8
Zéphyr, mild & smoked	8
Sirocco, hot & smoked	8
Foudre, with hot habanero pepper	8

PIMENT ROUGE

Italian delicatessen

Passata La Rustica (500 ml)	4
Pesto Genovèse (180 g)	7
Capers (130 g)	8,5
Mostarda with citrus (240 g)	12
Carciofini extra alla crudaiola (230 g)	13
Hazelnut cream from Piemont (250 g)	12
Grissini (250 g)	8,5

MAISON MARC

French producer of pickles

Extra-thin pickles (210 g)	9
Thin pickles (210 g)	9
Sweet and sour pickles (200 g)	9
Pickles with basil (250 g)	9
Malossol pickles (440 g)	9

LA BARBAUDE BREWERY

Micro-brewery from Nîmes - 75 cl

La Galéjade, organic blond	7
Bzzz Bzz, blond with honey	7
La Nîm'ale, organic	7
La Reine des Mousses, organic white	7

DES GARRIGUES BREWERY

Brewery from Nîmes - 75 cl

La Ribouldingue, white	7
La Belle en Gouquette, blond pale ale	7
Nuit de Gouquette, stout	7

WIGNAC CIDER

Cider factory from the French Ardennes

Cider Le Lièvre (33 cl)	3
Cider Le Goupil (33 cl)	3
Cider Le Lièvre (75 cl)	7
Cider Le Goupil (75 cl)	7

BIÈRE DES GARDIANS

Grain blanc (33 cl)	3
Grain rouge (33 cl)	3

SAKÉ DU MOMENT

Bottle 72 cl / glass 10 cl

Kokuryu, Saké Junmai Kuzuryû	70 / 7
Hoôbiden, liqueur de yuzu	
Tochigi, Japon	78 / 8
Tomari Umeshu, liqueur de prune	78 / 8

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BIODYNAMIC &
NATURAL WINES

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

WHITES

Chaume-Arnaud, Côtes du Rhône 2019
— *Marsanne, Roussanne, Viognier* 25 / 12,5 / 4,5

La Réaltièrre, Blanc Public
Coteaux d'Aix-en-Provence, 2019
— *Ugni Blanc* 35 / 17,5 / 6

Le Grappin
AOC Mâcon-Villages, 2018
— *Chardonnay* 39 / 19,5 / 6,5

Poivre d'Ane, Cocotte du Rhône
Côtes du Rhône 2018
— *Grenache Blanc, Viognier* 33 / 16,5 / 5,5

REDS

Frédéric Porro, Sous le Paulownia
AOP Languedoc, 2016
— *Grenache Noir, Cinsault, Carignan* 24 / 12 / 4

La Réaltièrre, Cul-Sec
AOP Coteaux d'Aix, 2018
— *Carignan, Syrah* 33 / 16,5 / 5,5

Le Grappin, « Nature »
AOC Beaujolais-villages, 2018
— *Gamay* 36 / 18 / 6

Vaccelli, « Juste Ciel ! »
VDF, Corse, 2016
— *Grenache, Cinsault* 33 / 17 / 5,5

ORANGES

Théophile Milan, Luna & Gaia
VdT Provence, 2018
— *Roussanne, Vermentino* 55 / 27,5 / 9

Oriol Artigas, La Rumbera
VdT, Catalogne, Espagne, 2017
— *Garnatxa Blanca & Pansa Blanca* 52 / 26 / 8,5

ROSÉS

Théophile Milan, Haru
VdF, Provence, 2019
— *Mourvèdre, Cabernet sauvignon* 30 / 15 / 5

Les Terres Blanches, BB Rose
VdF, Val de Loire, 2019 33

La Réaltièrre, Pastel
AOC Coteaux
d'Aix-en-Provence 34 / 17 / 5,5

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
AOC Champagne Brut
— *Chardonnay, Pinot Noir* 75 / 13
Magnum 150^{cl} 175

Drappier, Brut Rosé de Saignée
AOC Champagne Brut Rosé
— *Pinot Noir* 88

Magnum 150^{cl} 200

Malibrán, Prosecco
Prosecco di Valdobbiadene
- Glera 26 / 4,5

Vin des Potes & Sextant,
La Nébuleuse
Pet Nat Bourgogne - Aligoté 48 / 8

COCKTAILS 10

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

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

ARTISAN
BEERS & CIDERS

Bière des Gardians, Camargue 33^{cl}
Grain Blanc or Grain Rouge 6

Cider, *Wignac* 33^{cl} 6
Organic white or rosé cider

La Barbaude, *Nîmes* 75^{cl}
Bzzz Bzzz, blond with Ardèche honey 12
Galéjade, organic triple 12
La Nîm'ale, organic 12
Reine des mousses, organic white 12

Brasserie des Garrigues, *Sommières* 75^{cl}
Belle en Goguette, organic pale ale 12
Nuit de Goguette, organic black 12
Ribouldinge, organic white 12