L'ÉPICERIE DU CLOÎTRE

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A menu based on a carefully chosen fresh ingredients and products from our shop's selection; among which, artisanal preserves from all around the Mediterranean.
Our cuisine constantly changes over time and is full of southern flavors to enjoy together!

Green pea hummus, mint, thin slices of ginger and Sardinian bread	9 €
Stracciatella, zaatar, « piment d'Espelette » pepper, black oil and focaccia	9 €
« Los Peperetes » Spicy sardines and sourdough bread	16 €
« Los peperetes » Bacalao a la Gallega and sourdough bread	16 €
Gaspacho of the day	9 €
Yellow zucchini stuffed with sardines and bush cheese, pasta tomato coulis	13 €
L'épicier's board : Charcuterie Lévoni, cheese selection from Mas du Trident, pickles and breadsticks	23 €
Lemon risotto, sage and ricotta cheese	19 €
Beef Tagliata, virgin sauce and rostaed potatoes	25 €

Cherry clafoutis with praline mousse « Biomomo »	8 €
Camargue Rice Pudding with morello cherry	8 €

Accepted mean of payment: Credit card, cash, Ticket restaurant.
We do not accept checks. Prices are in euros, all taxes and service included.
Allergen information is available on request.
Do not hesitate to ask our team for advice.
Origin of meat: France & Italy
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