



L'ÉPICERIE DU CLOÎTRE

*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 on-the-go cuisine is evolving and full of southern flavors to share!*

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 €
Soup of the day	9 €
Green asparagus with gari, perfect egg, pancetta with pepper	15 €
<i>L'épicier's board :</i>	23 €
Charcuterie Lévonis, cheese selection from Mas du Trident, pickles and breadsticks	
Lemon risotto, sage and ricotta cheese	19 €
Pork with chimichurri sauce, potatoes, artichokes from Puglia and tzatziki	19 €
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Rhubarb clafoutis and black sesame cream	8 €
Chocolate cream with matcha tea praliné	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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