



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!

Beet humus, pomelo, pomegranate molasses & Sardinian bread	€ 9
Stracciatella, zaatar, Espelette red chili & focaccia	€ 9
« Los Peperetes » Boquerones in escabèche & toasts with Provence herbs	€ 16
Sardine gyozas, wakame & mix of fresh herbs	€ 11
<i>L'épicier's board :</i>	€ 24
Charcuterie Lévonis, cheese selection from Mas du Trident, pickles & breadsticks	
Soup of the moment	€ 9
Green asparagus, gari, perfect egg & guanciale crisps	€ 15
Hake medallion, white butter sauce, wasabi & Camargue rice	€ 24
Stuffed guinea fowl thigh, roasted baby potatoes and veggies & wild garlic pistou	€ 23
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Walnut crumble with apple, pear and Ginger cream « Biomomo »	€ 8
Strawberry salad, Timut pepper syrup & Ginger from « Biomomo »	€ 9

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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