



## L'ÉPICERIE DU CLOÎTRE

A cuisine composed of ingredients from a selection of fresh products direct from the local market as well as artisan tins found in our épicerie part from different parts of the Mediterranean. Our kitchen is constantly changing and full of Southern flavors to share!

Purple carrot humus, lemon pulp, pomegranate molasses & pane Sarde	8 €
Stracciatella, zaatar, espelette, black oil & focaccia	9 €
Chipirones « Los Peperetes » & sourdough bread	16 €
Sardines in olive oil « Los Peperetes » & sourdough bread	16 €
Soup of the day	9 €
Green asparagus with Gari, perfect egg, pepper pancetta	15 €
Planche de l'Épicier : Mixed charcuterie and cheese board, pickles and breadsticks	23 €
Lemon, sage and ricotta risotto	19 €
Ham hock with wild garlic, seasonal vegetables, lemon coriander broth	25 €
Fiadone-style Brousse du Ventoux, rhubarb purée	8 €
Chocolate cream, pralined matcha tea	8 €