



ENGLISH

Terre adélice
Glacier de nature

02/2023

Nature is bursting with irresistible, pure flavours, so why not experience these for yourself? Fruits, vegetables, plants with their own special flavours create unsurpassed excellence in our delicious & aromatic products.

Our guarantee :
The real taste

Diversity :
Unique and bold flavours

Preserving the magic of nature :
The AB Organic farming label

Terre adélice selects the best market produce for you - ripe fresh fruit, fresh full-cream milk, hand-made chocolate... We make every fruit purees ourselves and elaborate all the organic biscuits contained in our flavours, such as the speculoos, the cookie, the madeleine...

Terre adélice invites you to rediscover the true aromas and flavours of nature in its pure, creamy, smooth ice creams and sorbets: chestnut, orange blossom, pumpkin, aromatic mint plant, Brittany butter-biscuit, fresh goat's cheese, prestige liquor of Génépi, the creamy praline...

From its beginnings in Ardèche in 1996, Terre adélice has been an artisan company based on a philosophy of respect for man and nature.

Terre adélice has always preferred working with local suppliers who source organic ingredients, and use organic methods. artificial colours, preservatives and flavourings are not used in its recipes.

100 % of the Terre adélice range is ORGANIC and its ice cream parlours all have the ORGANIC catering label which is at the maximum of the certification scale (95%).

Fruits make up 60-70 % of our sorbets composition.

You will enjoy 88 out of the 145 flavours made by Terre adélice in the Lyon's ice cream parlour.

In this way, the exciting, healthy flavours of our recipes are brought to you.



Our ice cream parlours :

Vieux Lyon
1 place de la Baleine
69 005 Lyon - FRANCE
+33 (0)4 78 03 51 84
glacier.lyon@terre-adelice.eu
SIRET : 521 397 505 00012
APE : 5610C - TVA : FR 15 521 397 505

Vieux Grenoble
3 rue d'Agier
38 000 Grenoble

Le Moulinon
495 A route de l'Eyrieux
07 190 St Sauveur de Montagut

Vieux Nice
1 rue Jules Gilly
06 300 Nice

Vieux Annecy
5 rue Perrière
74 000 Annecy



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OUR SUNDAES... EVERYTHINGS IS... 100% ORGANIC

Each sundae is decorated with organic fresh fruit, a touch of organic whipped cream and organic biscuits.

Couple) de Maître 15€

A. Morin dark chocolate sorbet
Praline ice cream
Vanilla pod ice cream

Home-made dark chocolate topping

Coupe Nature 15€

Ardèche Raspberry sorbet
Ardèche Apricot sorbet
Ardèche Rhubarb sorbet

Raspberry coulis

Couple) de Coeur 15€

Brownie ice cream 🍪
Salted cream caramel ice cream 🍪
Peanut ice cream

Salted cream caramel topping

Coupe Outre-Mer 15€

Coconut sorbet
Mango sorbet
Lemon sorbet

Mango-passion coulis

Coupe Ardéchoise 15€

Wild bilberry sorbet
Ardèche chestnut with crystallized pieces sorbet
Fresh goat's cheese ice cream 🍷

Ardèche sweet chestnut cream

Coupe Fraîcheur 15€

Ardèche melon sorbet
Ardèche Yoghurt ice cream
Lemon-basil sorbet

Bilberry coulis

Coupe Pré-salée 15€

Brittany butter-biscuit ice cream 🍪
Ardèche Boskoop Apple sorbet
Salted cream caramel ice cream 🍪

Salted cream caramel topping

Coupe Orientale 15€

Almond & orange-flower biscuit ice cream 🍪
Pistachio ice cream
Orange blossom ice cream

Honey

Couple) de Soleil Levant 15€

Matcha green tea ice cream
Black sesame ice cream
Lychee sorbet

Raspberry coulis

Coupe au choix 15€

Select three flavours
• 1 topping

Coupe Gourmet 15€

Italian blood orange sorbet
A. Morin dark chocolate sorbet
Ginger with crystallized pieces ice cream

Home-made dark chocolate topping

Coupe Enfant 10,50€

Vanilla pod ice cream
Strawberry sorbet
A. Morin milk chocolate sorbet

Our products are prepared in areas using nuts, sesame, milk, eggs and gluten.
Some allergens may be present in trace quantities.

Please let us know if you have any allergies.

* Presence of alcohol in the recipe

🍷 Raw ingredients made by Terre adélice

"À LA CARTE" ... ALWAYS 100% ORGANIC

Delicate flavours

- Ardèche apricot
- Sweet almond
- Ardèche blackcurrant
- Morello cherry
- Ardèche chestnut with crystallized pieces
- Corsican clementine
- Ardèche quince
- Fig
- Strawberry
- Raspberry
- Ardèche redcurrant
- Ardèche baby kiwi
- Ardèche melon
- Wild bilberry
- Hazelnut
- Watermelon
- Ardèche white peach
- Ardèche organic vine peach
- Ardèche pear
- Corsica pomelo
- Boskoop Apple
- Ardèche rhubarb

Refined flavours

- Green anise
- Orange blossom
- Ginger with crystallized pieces
- Hibiscus
- Lavender
- Mint leaf
- Mint leaf with chocolate chips
- Cedar pine nut
- Rose
- Matcha green tea
- Verbena leaf

+ Moment flavour

Consult our selection with our waiters and our slate.

* Presence of alcohol in the recipe

Travel flavours

- Pineapple
- Banana
- Bergamot
- Peanut
- Bitter Cacao
- Pure Arabica coffee
- Infused cinnamon
- A. Morin white chocolate
- A. Morin milk chocolate
- A. Morin dark chocolate
- Lemon
- Lemon-basil
- Lime / Mint leaf
- Lychee
- Mango
- Coconut
- Italian blood orange
- Passion fruit
- Pistachio
- Vanilla pod
- Vanilla pod with plant-based milk
- Yuzu

Bold and stylish flavours

- Ardèche mountains hay
- Ardèche Fresh goat cheese 🍷
- Smoked bacon
- Ardèche pumpkin-chestnut
- Roquefort blue cheese
- Black sesame
- Tomato-basil
- Ardèche yoghurt
- Lozère sheep's milk yoghurt

Celebratory flavours

- Genipi liquor*
- Plombières* (Kirsch)
- Rum-grappe*

🍷 Raw ingredients made by Terre adélice

Sweetness flavours

- Brownie 🍪
- Salted cream caramel 🍪
- Amarena cherry
- Milk Jam 🍪
- Cookie 🍪
- Almond and orange-flower biscuit 🍪
- Fior di Latte
- Frangipane* (Rum) 🍪
- Madeleine 🍪
- Ardèche honey-rosemary
- Montélimar nougat
- Palet breton 🍪
- Chocolate spread
- Praline
- Lyon pink praline
- Liquorice candy
- Rice pudding* (Rum) 🍪
- Spéculoos 🍪
- Stracciatella
- Tiramisu* (Amaretto)

Extras 2,20 €

Home-made whipped cream
Raspberry coulis
Mango-passion coulis
Bilberry coulis
Ardèche sweet chestnut cream
Salted cream caramel topping
Home-made dark chocolate topping
Honey

1 scoop 4,70 €
2 scoops 8,60 €
3 scoops 12,30 €
4 scoops 15,70 €
5 scoops 18,90 €
6 small scoops 14,90 €
10 scoops 37,00 €

•• Ice cream

• Sorbet

DELICACIES

Café liégeois 8,50 €

Scoop of pure Arabica coffee ice cream
Home-made cold coffee topping
Biscuits
Home-made whipped cream

Chocolat liégeois 8,50 €

Scoop of A. Morin dark chocolate sorbet
Home-made dark chocolate topping
Biscuits
Home-made whipped cream

Café gourmand 10,00 €

Scoop of ice cream (or sorbet) of your choice
Espresso or long espresso
Biscuits
Home-made whipped cream

- Ardèche apricot
- Sweet almond
- Banana
- Bergamot
- Brownie 🍪
- Peanut
- Pineapple
- Pure Arabica coffee
- Salted cream caramel 🍪
- Ardèche blackcurrant
- Morello cherry
- Amarena cherry
- Ardèche chestnut with crystallized pieces
- A. Morin milk chocolate
- A. Morin white chocolate
- A. Morin dark chocolate
- Lemon
- Lemon-basil
- Corsican clementine
- Cookies 🍪

Hot drinks

Espresso or Ristretto 2,50 €
Double espresso 3,90 €
Long espresso 2,50 €
Espresso with cream 3,00 €
Espresso with milk 3,00 €
Cappuccino 4,00 €
Macchiato Caramel 5,00 €
Green or black tea (bag) 4,20 €
Infusion (bag) 4,20 €

Refreshing drinks

Syrup (choice on request) 2,80 €
Lemonade (bottle of 33 cl) 4,50 €
Diabolo (lemonade and syrup) 6,00 €
Cola (bottle of 33 cl) 5,00 €

TAKE AWAY

(AT HOME=500ML)

- Almond and orange-flower biscuit 🍪
- Orange blossom
- Strawberry
- Raspberry
- Ardèche Fresh goat cheese
- Ginger with crystallized pieces
- Ardèche redcurrant
- Hibiscus
- Lavender
- Litchee
- Madeleine 🍪
- Mango
- Ardèche melon
- Mint leaf
- Mint leaf with chocolate chips
- Ardèche honey-rosemary
- Wild bilberry
- Hazelnut
- Coconut
- Montélimar nougat

- Italian blood orange
- Passion fruit
- Watermelon
- Ardèche white peach
- Pistachio
- Ardèche pear
- Corsica pomelo
- Ardèche rhubarb
- Rum-grappe* (Rum)
- Rose
- Black sesame
- Spéculoos 🍪
- Stracciatella
- Matcha green tea
- Tiramisu* (Amaretto)
- Vanilla pod
- Vanilla pod with plant-based milk
- Verbena leaf Ardèche
- Ardèche yoghurt
- Yuzu

HAVE YOU THOUGHT ABOUT YOUR ICEBOX ?

Box 0.5L 11,00 €
Box 2.5L 38,00 €
Icebox 13,50 €

The rest of the "Terre adélice" range is available to order, don't hesitate to ask us!