



## L'Auberge des Chevaliers



*In Tourrettes-sur-Loup is a delightful spot unlike any other, overlooking the village and Riviera coastline.*

*In the same family for the past 60 years, "L'Auberge des Chevaliers" (Knights' Inn) a French bastide country house with its warm, rustic setting, is eager to welcome you for a pleasant and friendly dining experience.*



## Our Menu, a must !

Niçois-style stuffed veggies	20€
Aïoli	25€
Niçois-style beef stew	27€
Risotto of the day	25€
Dessert - Violet crème brûlée	12€

## Auberge Menu

Only at lunchtime from Tuesday to Friday

Starter

Main course

Dessert

As per the Suggestions of the Day

43€

All our dishes are homemade, made from fresh and local products

*Service included*



## Aperitif boards

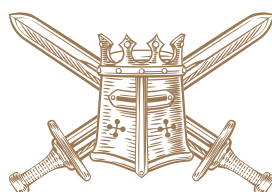
Niçois Slate : Panisse chickpea fries, stuffed veggies, backed onion pissaladière	19€
Slate of Cold Meats : Cured ham, pancetta, sliced sausage, gherkins, butter	19€
Slate of Various Cheeses	17€

## Starters

Farcis Nicois : Baked vegetables stuffed with meat	20€
Home-made Pissaladière : Onion confit, anchovies spread on baked bread dough	16€
Salade Nicoise : Bell pepper, onion, tomato, olives, hard-boiled egg, anchovies, leafy salad	23€
Melon with raw ham 15 months maturing	21€
Tomato mozzarella salad	20€

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## Fishes

Aïoli :	25€
Cod Steak, variety of vegetables, aïoli sauce	
Snacked Sea Bream Fillet Sauce vierge	28€
( oliv oil & lemon )	
Gambas flambéed with Pastis and parsley	28€
Marbled basil Sea Bass Tournedos	27€

## Meats

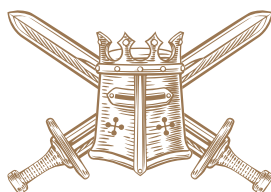
Niçois beef stew cooked in red wine sauce	27€
Chicken supême poached then roasted	24€
Rib steak ( <i>approximately 250 g</i> )	31€
Provençal-style Pork Ribs : Roasted meat, caramelized with honey and Provençal herbs	25€

Choice of sauces:  
Black pepper, Porcini mushroom

Our dishes are accompanied by 2 toppings of your choice included

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*Service included*



## Side serving

<b>Ratatouille</b> <i>Zucchini, bell peppers, onions, tomatoes, eggplant confit</i>	<b>10€</b>
<b>Artichaut Barigoule</b> <i>Small purple artichokes, onions, carrots and bacon</i>	<b>11€</b>
<b>Polenta</b> <i>Cooked cornmeal, served hot</i>	<b>9€</b>
<b>Ravioli Niçois</b> <i>Pasta with meat</i>	<b>11€</b>
<b>Pommes grenailles roties</b> <i>Small potatoes baked and roasted</i>	<b>9€</b>
<b>Tagliatelle pasta</b>	<b>8€</b>

## Children's Menu

( Under 10)

16€

Mini Stew

OR

Thinly-sliced Chicken

OR

Cod Steak

AND

Two scoops of ice cream or Rich chocolate  
moelleux

AND

Beverage

Water syrup

Diabolo

*Service included*

Glass of Apple Juice



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## Desserts

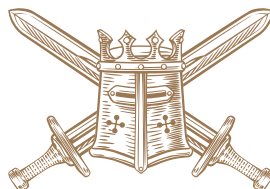
Lemon Meringue Pie : Shortbread pastry, lemon custard and meringue	13€
Chocolate moelleux with moist raspberry core and scoop of ice cream (~6 min of cooking)	14€
Peach soup with Rosé de Provence and citrus fruits	12€
Violet Crème Brûlée	12€
Ice cream (3 scoops)	10€
Slate of Various Cheeses	17€

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## Hot beverages

Espresso	3€
Hazelnut coffee	3,50€
Double espresso	5,50€
Long coffee	3,50€
Coffee with milk	5€
Cappuccino	5,50€
Tea	7€
Infusion	7€

*Service included*



## Apéritifs

Kir crème cassis	12€	Heineken (25 cl)	6€
Kir royal	16€	Corona (33 cl)	10€
Ricard (2cl)	5€	Bière du comté Niçois (33cl)	9€
Pastis 51 (2cl)	5€	Martini blanc ou rouge (4cl)	6€
Gin (4cl) Bombay	9€	Rhum (4cl) Bacardi 7€   Diplomatico 11€	
Tequila (4cl) Saint José 7€   Patron Silver 12€		Vodka (4cl) Grey Goose 11€   Absolut 8€	
Whisky (4cl) Chivas 10€   Jack Daniel 8€   Four Rose 7€   Monkey 9€			

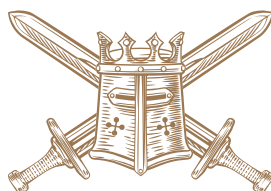
## Digestifs

Limoncello (4cl)	8€	Mirabelle (2cl)	8€
Get 27 (4cl)	8€	Cognac (2cl)	12€
Poire (2cl)	8€	Armagnac (2cl)	10€

## Non-alcoholic drink

Still water	(50cl) 5€ (1L) 8€	Orangina	(25cl) 5,50€
Sparkling water	(50cl) 5€ (1L) 8€	Limonade	(33cl) 5,50€
Coca-cola, coca-cola zéro	(33cl) 6€	Fruit juice	(20cl) 5€
Iced tea	(33cl) 6€	Syrup	3,50€
1664 non alcoholic	(33cl) 7€	Tonic 20cl	5€

*Service included*



# Spiritueux

## A.O.P. Champagnes

Prosecco Extra Dry Toresalla	27€
A. Bergere Brut Tradition	61€
Quernardel Brut Rosé	65€
Pol Roger Brut	79€
Tsarine	98€
Dom Pérignon 2013	600€

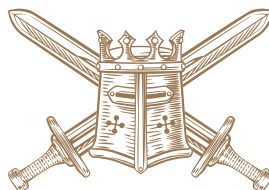
## A.O.P. Rosé Wines

2023 Love du Château leoube bio Côtes de Provence	31€
2023 Domaine Gavoty Classique Bio Côtes de Provence	36€

## A.O.P. Red Wines

2022 Love du Château Leoube. Bio Côtes de Provence	31€
2020 Côtes du Rhône Julien Masquin	36€
2021 Bourgogne Pinot Noir Armand Heitz	49€
1999 Château Cartier St Emilion Grand Cru	67€
2017 Château Lalande Borie St Julien	89€

*Service included*





# Spiritueux

## A.O.P. White Wines

2022 Love du château Leoube Bio Côtes de Provence	31€
2022 Domaine Gavoty Classique Bio Côtes de Provence	36€
2020 Bourgogne Chardonnay T.Normand	41€
2021 Sancerre Nicolas Millerioux	48€
2020 Pouilly Fuisse Vieilles Vignes Deux Roches	59€
2015 Lion du Château Suduirault. Sauternes	62€

## Champagne and Wine by the glass

Coupe de Champagne Bergere tradition	15€
Coupe de Prosecco. À la Violette	11€
Sancerre. Nicolas Millerioux	12€
Sauternes Lion du Château Suduirault	12€
Love du château Leoube. blanc	9€
Love du château Leoube Rose	9€
Love du Château Leoube Rouge	9€

*Service included*

