



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	26€
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€
Snail casserole with parsley	21€

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Service included



Fishes

Aïoli :	26€
Cod Steak, variety of vegetables, aïoli sauce	
Snacked Sea Bream Fillet Sauce vierge (oliv oil & lemon)	28€
Gambas flambéed with Pastis and parsley	28€
Larded Monkfish Tournedos with white butter sauce	29€

Meats

Niçois beeft stew cooked in red wine sauce	27€
Chicken supême poached then roasted	25€
Rib steak (<i>approximately 250 g</i>)	31€
Provençal-style Pork Ribs : Roasted meat, caramelized with honey and Provençal herbs	26€
Duck breast aiguillette and poached pear	28€

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

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

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€
Tarte tatin and scoop of Vanilla ice cream	14€
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€ Sparkling

water (50cl) 5€ (1L) 8€ Coca-cola, coca-

cola zéro (33cl) 6€ Iced tea (33cl) 6€

1664 non alcoholic (33cl) 7€

Orangina (25cl) 5,50€

Limonade (33cl) 5,50€

Fruit juice (20cl) 5€

Syrup 3,50€

Tonic 20cl 5€

Service included





A.O.P. Champagnes

Prosecco Extra Dry Toresalla	27€
Quernardel Brut Rosé	65€
Tsarine	91€
Pol Roger Brut	98€
Moet et Chandon Imperial Brut	138€
Dom Pérignon 2013	600€

A.O.P. Rosé Wines

2023 Love du Château leoube bio Côtes de Provence	33€
2023 Domaine Gavoty Classique Bio Côtes de Provence	37€

A.O.P. Red Wines

2022 Love du Château Leoube. Bio Côtes de Provence	33€
2022 Côtes du Rhône Julien Masquin	37€
2021 Bourgogne Pinot Noir Armand Heitz	49€
2020 Château Cartier St Emilion Grand Cru	67€
2017 Château Lalande Borie St Julien	89€

Service included



Spiritueux

A.O.P. White Wines

2023 Love du château Leoube Bio Côtes de Provence	33€
2023 Domaine Gavoty Classique Bio Côtes de Provence	37€
2022 Bourgogne Chardonnay T.Normand	41€
2022 Sancerre Nicolas Millerioux	48€
2022 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	16€
Coupe de Prosecco. À la Violette	12€
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

