

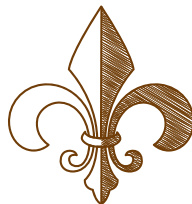


L'Auberge des Chevaliers



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	28€
Risotto of the day or Ravioli of the season	25€ 28€
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

45€

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

Service included



Aperitif boards

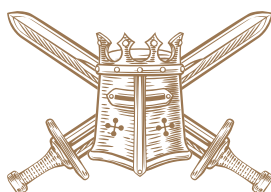
Niçois Slate : Panisse chickpea fries, stuffed veggies, backed onion pissaladière	19€
Slate of Cold Meats : Cured ham, pancetta, sliced sausage, gherkins, butter	19€
Slate of Various Cheeses	17€

Starters

Farcis Nicois : Baked vegetables stuffed with meat	20€
Home-made Pissaladière : Onion confit, anchovies spread on baked bread dough	16€
Salade Nicoise : (only in season) Bell pepper, onion, tomato, olives, hard-boiled egg, anchovies, leafy salad	23€

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

Service included



Fishes

Aïoli :	26€
Cod Steak, variety of vegetables, aïoli sauce	
Snacked Sea Bream Fillet Sauce vierge	28€
(olive oil & lemon)	
Gambas flambéed with Pastis and parsley	28€

Meats

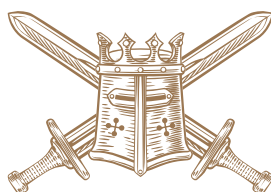
Niçois beef stew cooked in red wine sauce	28€
Chicken supême with thyme and candied lemon	27€
Rib steak (<i>approximately 250 g</i>)	31€
Provençal-style Pork Ribs : Roasted meat, caramelized with honey and Provençal herbs	26€

Choice of sauces:
Black pepper, Porcini mushroom

Our dishes are accompanied by 2 toppings of your choice included

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

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)

17€

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



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

Apéritifs

Kir crème cassis	12€	Heineken (25 cl)	6€
Kir royal	18€	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 12€ Jack Daniel 9€ Four Rose 9€ Monkey 10€			

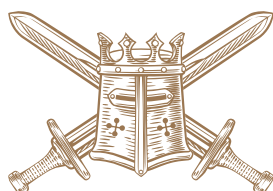
Digestifs

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





A.O.P. Champagnes

Prosecco Extra Dry Toresalla	27€
Quernardel Brut Rosé	69€
Tsarine	96€
Pol Roger Brut	98€
Moet et Chandon Imperial Brut	138€
Dom Pérignon 2013	600€

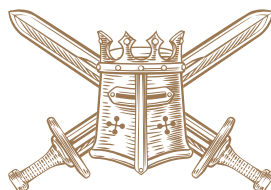
A.O.P. Rosé Wines

2024 Love du Château leoube bio Côtes de Provence	34€
2023 Domaine Gavoty Classique Bio Côtes de Provence	37€

A.O.P. Red Wines

2023 Love du Château Leoube. Bio Côtes de Provence	34€
2022 Côtes du Rhône Julien Masquin	38€
2022 Bourgogne Pinot Noir Armand Heitz	51€
2021 Château Cartier St Emilion Grand Cru	67€
2017 Château Lalande Borie St Julien	89€

Service included



Desserts

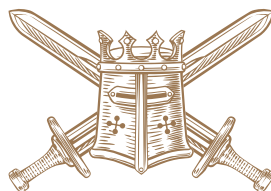
Lemon Meringue Pie :	13€
Shortbread pastry, lemon custard and meringue	
Chocolate moelleux with moist raspberry core and scoop of ice cream (~ 8 min of cooking)	14€
Tarte tatin and scoop of Vanilla ice cream	14€
Violet Crème Brûlée	12€
Ice cream (3 scoops)	10€
Slate of Various Cheeses	17€

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

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





A.O.P. White Wines

2024 Love du château Leoubé Bio Côtes de Provence	34€
2023 Domaine Gavoty Classique Bio Côtes de Provence	37€
2023 Bourgogne Chardonnay T.Normand	43€
2023 Sancerre Nicolas Millerioux	49€
2022 Pouilly Fuisse Vieilles Vignes Deux Roches	59€
2015 Lion du Château Suduirault. Sauternes	62€

Champagne and Wine by the glass

Coupe de Champagne Tsarine	17€
Coupe de Prosecco. À la Violette	12€
Sancerre. Nicolas Millerioux	12€
Sauternes Lion du Château Suduirault	13€
Love du château Leoubé. blanc	9€
Love du château Leoubé Rose	9€
Love du Château Leoubé Rouge	9€
Côte du Rhône Julien Masquin	10€

Service included

