

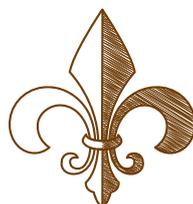


## L'Auberge des Chevaliers



*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 !

The Chef offers suggestions on the blackboard, according to the seasons and the availability of fresh produce from the day or the garden.

## Auberge Menu

Only at lunchtime from Tuesday to Friday

Starter

Main course

Dessert

As per the Suggestions of the Day

1 glass of wine of your choice (Love Leoube R/W/R)

52€

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



*Service included*

## Aperitif boards

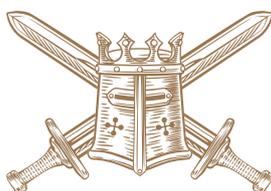
Niçois Slate : Panisse chickpea fries, stuffed veggies, backed onion pissaladière	19€
Slate of Cold Meats : Cured ham, pancetta, sliced sausage, gherkins, butter	19€
Slate of farm cheeses (4 varieties)	17€

## 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€

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## 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€

## Meats

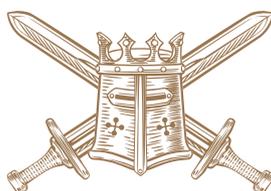
Niçois beef stew cooked in red wine sauce	28€
Chicken supême with thym and candied lemon	27€
Provençal-style Pork Ribs : Roasted meat, caramelized with honey and Provençal herbs	26€
Grilled Rib steak ( <i>approximately 250 g</i> )	32€

Choice of sauces:  
Black pepper, Porcini mushroom

Our dishes are accompanied by 2 toppings of your choice included  
(see next page)

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*Service included*



## Side serving

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

## Children's Menu

( Under 10)

17€

Mini Stew

OR

Thinly-sliced Chicken

OR

Fresh fish steak (depending on arrival)

AND

Two scoops of ice cream or Rich chocolate  
moelleux

AND

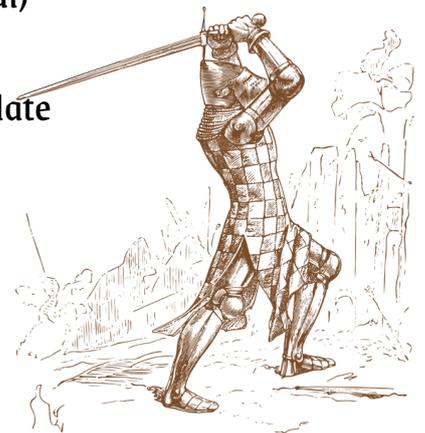
Beverage

Water syrup

Diabolo

Glass of Apple Juice

*Service included*



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## Desserts

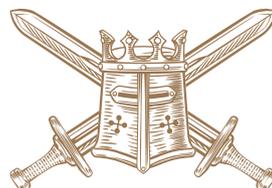
Lemon Meringue Pie : Shortbread pastry, lemon custard and meringue	13€
Chocolate moelleux with moist raspberry core and scoop of ice cream (~8 min of cooking)	14€
Tarte tatin and scoop of Vanilla ice cream	14€
Violet Crème Brûlée	12€
Ice cream (3 scoops)	10€
slate of farm cheeses (4 varieties)	17€

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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)	7€
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€			

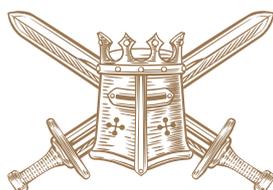
## Digestifs

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 of comté Niçois	(33cl) 6€
Coca-cola, coca-cola zéro	(25cl) 6€	Fruit juice	(20cl) 5€
Iced tea	(25cl) 6€	Syrup	3,50€
1664 non alcoholic	(25cl) 7€	Tonic	(20cl) 5€

*Service included*



# Spiritueux

## A.O.P. Champagnes

Prosecco Extra Dry Toresalla	31€
Quernardel Brut Rosé	69€
Tsarine	96€
Pol Roger Brut	98€
Moet et Chandon Imperial Brut	138€
Dom Pérignon 2013	600€

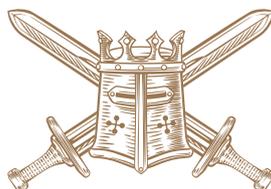
## A.O.P. Rosé Wines

202 Love du Château leoube bio Côtes de Provence	36€
202 Domaine Gavoty Classique Bio Côtes de Provence	37,50€

## A.O.P. Red Wines

202 Love du Château Leoube. Bio Côtes de Provence	36€
202 Côtes du Rhône Julien Masquin	39€
202 Bourgogne Pinot Noir Armand Heitz	54€
2021 Château Cartier St Emilion Grand Cru	68€
2017 Château Lalande Borie St Julien	89€

*Service included*



# Spiritueux

## A.O.P. White Wines

202 Love du château Leoube Bio Côtes de Provence	36€
202 Domaine Gavoty Classique Bio Côtes de Provence	37,50€
202 Bourgogne Chardonnay T.Normand	45€
202 Sancerre Nicolas Millerioux	49€
202 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 Leoube. blanc	9€
Love du château Leoube Rose	9€
Love du Château Leoube Rouge	9€
Côte du Rhône Julien Masquin	10€

*Service included*

