

Our Champagnes:

Glass of champagne (brut) 12 cl.....	14,00 €
Piscine of champagne (brut) 15 cl.....	15,00 €
Ruinart Champagne - Bottle (brut) 75 cl.....	89,00 €
Ruinart Champagne - Magnum(brut) 150 cl	195,00 €
Constant Champagne - Bottle (brut) 75 cl.....	72,00 €
Prosecco 75 cl.....	48,00 €
Glass of Prosecco 12 cl.....	6,00 €

Our Cocktails:

Tonnelle Spritz	13,00 €
<i>Peach Juice, Manderine Liquor, Prosecco, perrier, grenadine</i>	
Mojito Lérina	13,00 €
<i>Green Lérina, white rum, fresh mint, lime, sugar, Perrier</i>	
Mojito Framboise	13,00 €
<i>White rum, fresh mint, Raspberry, lime, sugar, Perrier</i>	
Negroni	13,00 €
<i>Lérincello, Gin, red Martini, Campari,</i>	
Sunshine (non-alcoholic)	7,60 €
<i>Grapefruit, pineapple, orange, strawberry cordial</i>	
Apérol Spritz	13,00 €
<i>Apérol, prosecco, Perrier, Yellow Lérina</i>	

Beer:

Local Craft Beer "Colgan's" 33 cl.....	7,50 €
<i>Draught Beer Heineken</i>	
Draft 25 cl.....	5,00 €
Draft 50 cl.....	9,50 €

Soft Drinks and Mineral Water:

Soft drinks 33cl.....	5,00 €
<i>Coca, Coca Light, Coca Zéro, Fuze Tea (Peach, Mango), Orangina, Sprite, Schweppes, Perrier, san pellegrino Limonata</i>	
Fruit juice "Alain Millat" 25 cl	6,00 €
<i>Orange, pineapple, grapefruit, apple, peach, strawberry, tomato</i>	
Cordial with water 25 cl.....	2,80 €
Supplement for cordial 2cl	0,80 €
Vittel, San Pellegrino, 100cl	7,00 €

Pukka Organic Tea:

Earl Grey, Apple Cinnamon Ginger, green tea, Green tea with mint, Detox	6,10 €
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Hot Drinks:

Espresso / decaffeinated espresso	3,20 €
Noisette / decaffeinated noisette	3,30 €
Double espresso / decaffeinated double espresso	4,60 €
Long black coffee	3,85 €
White coffee, Cappuccino	4,80 €
"Viennois" Coffee	5,50 €
Hot Chocolate.....	6,00€
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Organic verbena infusion.....	5,60 €

Net price, all our products contain allergens Céréales contenant du gluten (blé, seigle, orge, avoine, épeautre, kamut, Fruits à coque, Crustacés, Céleri, Œufs, Moutarde, Poissons, Soja, Lait et lactose, Anhydride sulfureux et sulfites, Graines de sésame, Lupin, Arachides, et Mollusques.

Sharing platters:

Fritto misto with lemon ☺	24,00 €
Zucchini Flower Tempura ☺ (6 pieces)	19,00 €

Salads and Starters:

Trout tartare with mango , julienne of vegetables and ginger oil ☺	17,00 €
Pizzetta with Serrano Ham , Pecorino and roquette salad ☺	19,50 €
Endive Salad with walnuts and Gorgonzola Foccacina ☺	16,00 €
Soup of the day (depending of the market) ☺	14,00 €

Pastas:

Trofie pasta ☺ with "Lomo" cream and aged Parmesan ☺	18,00 €
Risotto ☺ with Beans feve and vegetables ☺	19,50 €

Fish and meat dishes:

Mediterranean Sea Bass filet and broad bean sauce ☺ , <i>pureed Celery, and roast potatoes</i>	32,00 €
Stew of Scallops , ☺ <i>carrots, young leeks, mushrooms</i>	34,00 €
"Simmental" Filet of beef , ☺ <i>"Ratte" potatoes, candied shallots and vegetables</i>	36,00 €
Cheeseburger ☺ <i>barbecue sauce, salad, fried onions and French Fries</i> ☺	22,00 €

Dessert and Ice creams:

Pastry of the day	12,00 €
<i>Lemon tart with basil, Provençal cake, Carahouète cake with peanut, fruits tart</i>	
Classic Coffee Liegeois (coffee and vanilla ice cream, espresso coffee, whipped cream)	13,00 €
Chocolate Liegeois (chocolate and vanilla ice cream, chocolate sauce, whipped cream)	13,00 €
Lerincello (lemon sorbet with liquor) ☺	13,00 €
Peppermint (mint-chocolate ice cream, Get 27) ☺	13,00 €
Bounty (coconut ice cream, chocolate sauce, whipped cream)	13,00 €
Dame Blanche (vanilla ice cream, chocolate sauce, whipped cream)	13,00 €
Colonel (lemon sorbet, vodka)	13,00 €

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Our Wines:

The white wines made on Saint Honorat island

Saint Césaire Chardonnay 2017, 75 cl IGP Méditerranée 85,00 €

Our exceptionnel White wines

Sainte Ombeline Chardonnay 2016, 75 cl IGP Méditerranée 120,00 €

Saint Cyprien Viognier 2016, 75 cl IGP Méditerranée 150,00 €

The red wines made on Saint Honorat island

Saint Honorat 2014, 75 cl IGP de Méditerranée 57,00 €

Saint Eucher 2016, 75 cl IGP Méditerranée 49,00 €

Saint Sauveur 2013, 75 cl IGP Méditerranée 85,00 €

Our exceptionnel red wines

Saint Lambert Mourvèdre 2013, 75 cl IGP Méditerranée 175,00 €

Saint Salonus Pinot Noir 2013, 75 cl IGP Méditerranée 198,00 €

Rosé wines

Château de l'Escarelle 2017, 75 cl AOP Coteaux Varois 36,00 €

Figuière 2017, AOP Côtes de Provence 75cl 47,00 €

Magnum château de l'Escarelle 2017, 150cl AOP Côtes de Provence 75,00 €

Whispering Angel 2016, 75cl Côtes de Provence 58,00 €

Magnum Whispering Angel 2016, 150 cl Côtes de Provence 110,00 €

Jeroboam Whispering Angel 2016, 300cl Côtes de Provence 210,00€

Wines from Saint Honorat island by the glass

Saint Césaire Chardonnay 2017, 12 cl IGP Méditerranée 14,90 €

Saint Honorat rouge 2014, 12 cl IGP de Méditerranée 13,90 €

Saint Eucher rouge 2016, 12 cl. IGP Méditerranée 12,00 €

Rosé wine Château La Castille in glass

La cuvée « Le Rouët » 2017. 12 cl IGP Méditerranée 9,00 €

Liqueurs made on Saint Honorat:

Green Lerina, Yellow Lerina, Mandarine, Marc, Lérincello

4 cl 5,50 €



Abbaye de Lérins

MONTH'S SELECTION



Saint Eucher 2016

Wine tasting notes made by Brother Marie, Cellar master.

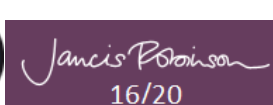
A delicate carmine colour with ruby reflections adorns this cuvée. The first nose is bright. An intense aromatic with redcurrant, cherry and green pepper. Carried to the lips, this fine beverage reveals a delight of fleshy fruit, the silky tannins of a distinguished and unique pinot noir ripened under the sun of Méditerranée, a tribute to the distant Burgundy hills sublimated by the Cistercian monks.

Glass of wine 14.5cl The bottle 75 cl

12 € TTC

49 € TTC

www.excellencedelerins.com



NET PRICE, ALL OUR PRODUCTS CONTAIN ALLERGENS CEREALES CONTENANT DU GLUTEN (BLE, SEIGLE, ORGE, AVOINE, EPEAUTRE, KAMUT, FRUITS A COQUE, CRUSTACES, CELERI, ŒUFS, MOUTARDE, POISSONS, SOJA, LAIT ET LACTOSE, ANHYDRIDE SULFUREUX ET SULFITES, GRAINES DE SESAME, LUPIN, ARACHIDES, ET MOLLUSQUES

Menu (Not available on weekends and bank holidays)

Starter and main course or main course and dessert (From the Chef's selection) 29,00 €
Starter, main course and dessert (From the Chef's selection) 34,00 €

Children's Menu: (Up to Twelve years):

Grilled beef Steak, pasta, grated cheese, 2 scoops of ice cream ☺ 13,90€
Fresh fish of the day, pasta and vegetables, 2 scoops of ice cream ☺ 19.90€

The « pilgrim's menu » :

« Main course », 2 scoops of ice cream ☺15,00€

Abbaye de Lérins - île Saint-Honorat - Cannes



XVI centuries of monastic life have shaped the island of Saint Honorat. We invite you to discover the beauty of the island and lifestyle of the community.

The Church is open to visitors. Visitors can participate in daily prayers with the monastic community during the day or may also enjoy a time of personal meditation or prayer, taking advantage of the silence and peaceful setting. It is also possible to organise a retreat on the island staying in the monastic guesthouse.

Masse is usually celebrated weekdays at 11:25 am and Sunday at 9:50 am, however times may vary depending on the feasts and religious calendar. Hours of prayer open to day visitors: Sexte at 12:35 pm & None at 2.30 pm (Sundays and religious holidays at 2:45 pm)

You may walk freely on the island to contemplate the natural beauty of the site: the faune, flora and meandering paths... The island is maintained, cultivated and ecologically preserved. You may also visit the Tower of the monastery, which dates from 11th Century and juts out into the sea..

For enquiries for youth groups, please contact : www.amitielerinsfondacio.fr

If you would like to make a group booking or arrange a guided tour, or wine tasting, please contact the sales department: Tel + 33 (0) 4.92.99.54.24 & tonnelle@abbayedelerins.com

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