

Our Champagnes:

Glass of champagne (brut) 12 cl.....	13,00 €
Piscine of champagne (brut) 15 cl.....	15,00 €
Deutz Champagne - Bottle (brut) 75 cl.....	85,00 €
Deutz Champagne - Magnum(brut) 150 cl	168,00 €
Prosecco 75 cl.....	48,00 €
Glas of Prosecco 12 cl	6,00 €

Our Cocktails:

Tonnelle Spritz	13,00 €
<i>Peach Juice, Tangerin 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 rhum, 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</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, Peach ice tea, Orangina, Sprite, Schweppes, Perrier, San Pellegrino (aranciata, 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 €

Tea by Mariage Frères:

Earl Grey, Marco Polo, Provence green tea, Afternoon tea, Green tea with mint.....	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	5,30 €
Hot Chocolate.....	6,00€
"Viennois" Hot Chocolate.....	6,20€
Organic verbena infusion	5,60 €

Net price, all our products contain allergens

Sharing platters:

Provençale stuffed vegetables 𠄎	17,00 €
Fritto misto with lemon 𠄎	24,00 €
"Barbajuans" (Pastry stuffed with swiss chard and ricotta cheese) <i>per piece</i>	5,80 €

Salads and Starters:

"Riviera" style octopus salad with coco beans and basil 𠄎	21,00 €
Roquette Salad, sliced mushrooms and aged Parmesan salad 𠄎	14,00 €
Fish soup with rouille sauce, crispy bread and cheese 𠄎	19,00 €
Salad "La Tonnelle" style 𠄎	20,00 €
"Marinated chicken, tomato, crispy romaine lettuce, parmesan cheese and crispy bread"	

Pastas :

Troffi pasta with Genovese pesto 𠄎	17,00 €
Wok fried prawns, linguine pasta, vegetables seasoned with coriander, soy sauce 𠄎	26,00 €

Fish and meat dishes:

Mediterranean Sea Bass filet, olive oil sauce, pan fried zucchini and fregola pasta 𠄎	32,00 €
Tuna steak pan seared with, sweet and sour sauce, sesame, pan fried courgettes and fregola pasta ,Nori seaweed crisps 𠄎	28,00 €
Grilled Flank steak, French fries, salad, shallots sauce 𠄎	26,00 €
Cheeseburger with barbecue sauce, caramelized onions and French Fries 𠄎	22,00 €
Italian Style raw beef tartare, French fries and salad 𠄎	22,00 €
Spiny roasted lobster from fishpond and fried onions	125,00€
Whole Mediterranean fish * roasted in the oven, rich olive oil *(catch of the day)	

Dessert and Ice creams:

Pastry of the day	11,50 €
Classic Coffee Liegeois (coffee and vanilla ice cream, espresso coffee, whipped cream)	12,50 €
Chocolate Liegeois (chocolate and vanilla ice cream, chocolate sauce, whipped cream)	12,50 €
Lerincello (lemon sorbet with liquor) 𠄎	12,50 €
Peppermint (mint-chocolate ice cream, Get 27) 𠄎	12,50 €
Bounty (coconut ice cream, chocolate sauce, whipped cream)	12,50 €
Dame Blanche (vanilla ice cream, chocolate sauce, whipped cream)	12,50 €
Colonel (lemon sorbet, vodka)	12,50 €

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Our Wines:

The white wines made on Saint Honorat island

Saint Pierre Chardonnay/Clairette 2016, 75 cl IGP Méditerranée	54,00 €
Saint Césaire Chardonnay 2016, 75 cl IGP Méditerranée	85,00 €

The red wines made on Saint Honorat island

Saint Honorat 2013, 75 cl IGP de Méditerranée	57,00 €
Saint Eucher 2013, 75 cl IGP Méditerranée	49,00 €
Saint Sauveur 2013, 75 cl IGP Méditerranée	85,00 €

Our exceptionnel red wines

Saint Lambert Mourvèdre 2012, 75 cl IGP Méditerranée.....	175,00 €
Saint Salonius Pinot Noir 2013, 75 cl IGP Méditerranée.....	198,00 €

Rosé wines

Château La Castille

Cuvée Tonnelle 2016, 75cl IGP Coteaux Varois	31,00 €
Cuvée Perle 2016, 75 cl AOP Côtes de Provence	35,00 €

Whispering Angel Côtes de Provence 2016 75 cl	55,00 €
Magnum Whispering Angel Côtes de Provence 2016 150 cl.....	110,00 €
Jeroboam Whispering Angel Côtes de Provence 2016 300cl cl	210,00€

Wines from Saint Honorat island by the glass

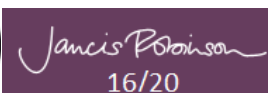
Saint Pierre Chardonnay/Clairette 2016, 12 cl IGP Méditerranée	10,00 €
Saint Césaire Chardonnay 2016, 12 cl IGP Méditerranée	13,00 €
Saint Honorat rouge 2013, 12 cl IGP de Méditerranée.....	11,80 €
Saint Eucher rouge 2013, 12 cl. IGP Méditerranée	10,00 €

Rosé wine Château La Castille in glass

La cuvée Tonnelle 2016. 12 cl IGP Coteaux Varois	8,00 €
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Liqueurs made on Saint Honorat:

Green Lerina, Yellow Lerina, Mandarine, Marc, Lérincello 4 cl	5,50 €
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Abbaye de Lérins

MONTH'S SELECTION



Saint Eucher 2013

This vintage and cuvée was sponsored by Gérard BASSET, Best Sommelier of the World 2010.

Bright, medium light ruby with a pink rim. Ripe black cherry on the nose but also notes of fruit in alcohol and wild herbs. Supple and smooth on the palate. The palate is medium light with a red berry finish

Glass of wine 12cl The bottle 75 cl

10 € TTC

49 € TTC

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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 burger, 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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