

## *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 €

## *Our Cocktails:*

<b>Tonnelle Spritz</b> .....	13,00 €
<i>Peach Juice, Tangerin Liquor, Prosecco, perrier, grenadine</i>	
<b>Mojito Lérina</b> .....	13,00 €
<i>Green Lérina, white rum, fresh mint, lime, sugar, Perrier</i>	
<b>Mojito Framboise</b> .....	13,00 €
<i>White rhum, fresh mint, Raspberry, lime, sugar, Perrier</i>	
<b>Negroni</b> .....	13,00 €
<i>Lérincello, Gin, red Martini, Campari,</i>	
<b>Caïpirinha</b> .....	13,00€
<i>Cachaça, lime, sugar</i>	
<b>Sunshine</b> (non-alcoholic) .....	7,60 €
<i>Grapefruit, pineapple, orange, strawberry cordial</i>	
<b>Apérol Spritz</b> .....	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</i>	
<i>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 €
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 €
César salad "La Tonnelle" style 𠄎	20,00 €
"Marinated chicken, tomato, crispy romaine lettuce, parmesan cheese and crispy bread"	
Burrata mozzarella and wild tomato salad, with focaccina 𠄎	21,00 €
Fresh Salmon salad, passion fruit, grape marined, dried tomatoes, avocado, fennel 𠄎	22,00 €

## Pasta :

Troffi pasta with Genovese pesto 𠄎	17,00 €
Wok fried prawns, linguine pasta, vegetables seasoned with coriander, soy sauce 𠄎	26,00 €
Risotto style "Riso di semoule" with seasonal vegetables 𠄎	22,00 €

## Fish and meat dishes:

Cod steak, meat juice, "Fregola", fried Zucchini 𠄎	25,00 €
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 €
Snaked Pig Presa, sauted potatoes, salad, shallots sauce 𠄎	29,00 €
Cheeseburger with barbecue sauce, caramelized onions and French Fries 𠄎	22,00 €
Italian Style raw beef tartare, French fries and salad 𠄎	22,00 €

Side of beef, sauted potatoes, salad (for 2 people) 𠄎	135,00 €
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 €
<b>Strawberry cup</b> (and whipped cream) *( <i>catch of the day</i> )	14,00 €

<b>Classic Coffee Liegeois</b> (coffee and vanilla ice cream, espresso coffee, whipped cream)	12,50 €
<b>Chocolate Liegeois</b> (chocolate and vanilla ice cream, chocolate sauce, whipped cream)	12,50 €
<b>Lerincello</b> (lemon sorbet with liquor) 𠄎	12,50 €
<b>Peppermint</b> (mint-chocolate ice cream, Get 27) 𠄎	12,50 €
<b>Bounty</b> (coconut ice cream, chocolate sauce, whipped cream)	12,50 €
<b>Dame Blanche</b> (vanilla ice cream, chocolate sauce, whipped cream)	12,50 €
<b>Colonel</b> (lemon sorbet, vodka)	12,50 €
<b>Mojito</b> (lime sorbet, rhum)	12,50 €
<b>Melba fraise</b> (vanilla ice cream, fresh strawberries, red berry sauce, whipped cream)	13,50 €
<b>"Fraisilic"</b> (yoghurt ice cream, fresh strawberries, basil juice, whipped cream)	13,50 €

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## Our Wines:

### The white wines made on Saint Honorat island

Saint Pierre Chardonnay/Clairette 2015, 75 cl IGP Méditerranée .....	54,00 €
Saint Césaire Chardonnay 2015, 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 2012, 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 €
Magnum cuvée Perle 2016, 150 cl AOP Côtes de Provence .....	69,00 €

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 2015, 12 cl IGP Méditerranée .....	10,00 €
Saint Césaire Chardonnay 2015, 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 €

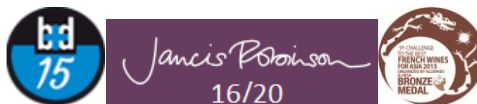
### Rosé wine Château La Castille in glass

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 11<sup>th</sup> Century and juts out into the sea..

For enquiries for youth groups, please contact : [www.amitielerinsfondacio.fr](http://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](mailto:tonnelle@abbayedelerins.com)

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