

L'Horloge Gourmande

Menu



Online menu



Seasonal cuisine • Lambesc
D7N Quartier du Libran • 04 42 22 74 80

Set menu and kids' menu

Lunch set menu

Tuesday to Friday

The dish of the day	15,00 €
Starter and main	19,00 €
Main and dessert	19,00 €
Starter, main and dessert	23,00 €

Drink option + **2 €** : A soft drink, a 25cl Phocéenne draught
or a 12.5cl glass of wine

Coffee included

Kids' menu **11,90 €**

Drink : Cordial or fruit soda of your choice

Main : Breaded chicken strips served with a
side and a sauce of your choice

Or

Small pizza.. just like the grown-ups

Or

The dish of the day (weekday lunch)

Dessert : A scoop of ice cream of your choice

Or

the chocolate fondant

Starters, salads and mains

Starters to share... or not

Fat is life **18,00 €**

Selection of cured meats of the moment, butter
and pickles

Well aged **20,00 €**

Selection of cheeses of the moment

Neither one nor the other.. both **22,00 €**

For the most indecisive

Starters

Roasted St Marcellin **8,50 €**

thyme or honey or both

Country duo **6,50€**

Duo of cured meats of the moment

The Italian Horloge **11,00 €**

heirloom tomatoes, 1/2 burrata, rocket,
pesto, balsamic cream

The little Caesar **8,50 €**

romaine lettuce, breaded chicken
strips, parmesan shavings, anchovies,
garlic croutons

Salads

Large Italian Horloge **17,50 €**

heirloom tomatoes, burrata, rocket,
pesto, balsamic cream

Caesar salad **16,00 €**

romaine lettuce, breaded chicken
strips, parmesan shavings, anchovies,
garlic croutons

House mains

Curried chicken strips **18,00 €**
madras curry

Andouillette de Troyes **18,00 €**

Milanese escalope **18,00 €**

Breaded chicken **18,00 €**
strips

with panko breadcrumbs

Beef tartare ~ 160 g **21,00 €**

Knife-cut ~ 320 g **27,00 €**

**All our dishes are served with
two sides
and a sauce of your choice.**

Extra side **3,50 €** (salad **2,00€**)

Extra sauce **1,00 €**

Sides

- Gratin Dauphinois
- Fries
- Basmati rice
- Cooked vegetables
- Salad

Sauces

Roquefort • Pepper • Shallot fondue •
Wholegrain mustard

Our dishes may contain allergens. Please feel free to
ask us for more information.

Drinks and waters

Soft drinks and fruit juices

Coca-Cola 33 cl **4,00 €**

Coca-Cola Zero 33 cl **4,00 €**

Orangina 25 cl **4,00 €**

Sprite 25 cl **3,80 €**

Fanta Orange 25 cl **3,80 €**

Ice Tea 25 cl **3,80 €**

Oasis 25 cl **3,80 €**

Tomato juice **4,00 €**

Orange juice **4,00 €**

Apple juice **4,00 €**

Pineapple juice **4,00 €**

Apricot nectar **3,80 €**

Lemonade 25 cl **3,80 €**

Cordials and fruit sodas

Fruit soda **3,00 €**

Cordial with water **2,00 €**

Flavours

Grenadine, strawberry, mint, lemon, orgeat,
peach, Pac, gambetta

Waters

Evian 25 cl **3,50 €**

Evian 50 cl **5,00 €**

Badoit 25 cl **3,50 €**

Badoit 50 cl **5,00 €**

Perrier 33 cl **3,80 €**

Desserts

Desserts

The little treat	4,50 €
A coffee and its sweet treat	
The big treat	11,00 €
A coffee and its 4 sweet treats	
Chocolate fondant	7,90 €
Crumble	7,50 €
Tiramisu	6,90 €
Pavlova	6,00 €
Strawberry tartlet	6,00 €
Floating island	6,00 €
Seasonal fruit salad	6,00 €
Bowl of strawberries	5,00 €
Waffle	5,00 €

Digestifs

Baileys 4 cl	5,50 €
Calvados Père Magloire VS 4 cl	5,50 €
Cognac Hennessy VS 4 cl	9,00 €
Pear eau-de-vie 4 cl	5,50 €
Get 27 4 cl	4,50 €
Génépi 4 cl	5,00 €
Limoncello 4 cl	4,50 €

Hot drinks

Coffee	5,00 €	Hot chocolate	5,00 €
Long coffee	5,00 €	Dammann tea	0 €
Macchiato	5,00 €	Red berries, caramel, Earl Grey, vanilla, Jardin Bleu, mint	
Double coffee	5,00 €	Dammann herbal tea	5,00 €
Double macchiato	5,00 €	Verbena, du Berger	
Cappuccino	5,00 €	Irish coffee	5,00 €
Decaf	5,00 €		

Wood-fired pizzas and grills

Wood-fired pizzas

Margherita Tomato sauce, mozzarella, black olives, oregano	10,90 €	Goat cheese & honey Crème fraîche, mozzarella, goat cheese, honey, black olives, oregano	14,50 €
Royale Tomato sauce, mozzarella, ham, mushrooms, oregano		Riviera Gourmande Tomato sauce, mozzarella, serrano ham, sun-dried tomatoes, rocket, pesto	17,50 €
4 Cheeses Tomato sauce, mozzarella, roquefort, goat cheese, emmentaler, black olives, oregano	14,90 €	Vegetarian Tomato sauce, mozzarella, aubergine, peppers, mushrooms, onions, black olives, oregano	14,50 €
Basquaise Tomato sauce, mozzarella, chicken, onions, peppers, oregano	14,50 €	Anchovies Tomato sauce, anchovies, black olives	10,90 €
Chorizo Tomato sauce, mozzarella, chorizo, black olives, oregano	14,50 €	Extras	
All our pizzas have a tomato sauce base unless stated otherwise.		Egg	,50 €
Crème base available		cheese of your choice	2,00 €
		cured meat of your choice	2,50 €

Wood-fired grills

Rib steak (approx. 250 g)	25,00 €
Beef rib (approx. 500 g)	32,00 €
Flank steak (approx. 200 g)	16,50 €
Sirloin steak (approx. 250 g)	22,00 €
Pork ribs (approx. 400 g)	19,00 €

**All our grills are served
with two sides
and a sauce of your choice.**

Extra side	3,50 € (salad 2,00€)
Extra sauce	1,00 €

Sides

- Gratin Dauphinois
- Fries
- Basmati rice
- Cooked vegetables
- Salad

Sauces

Roquefort • Pepper • Shallot fondue •
Wholegrain mustard

Meat doneness

Blue: Seared outside, red and warm centre
Rare: Cooked outside, red and hot centre
Medium Cooked with a pink centre
Well done: Cooked through, no red

Spirits and mocktails

Aperitifs

Ricard 2 cl	2,50 €
Ricard 4 cl	4,50 €
Pastis 2 cl	2,50 €
Pastis 4 cl	4,50 €
Martini Rosso 6 cl	5,00 €
Martini Bianco 6 cl	5,00 €
Whisky J&B baby 2 cl	3,00 €
Whisky J&B 4 cl	5,00 €
Jack Daniel's 2 cl	3,90 €
Jack Daniel's 4 cl	6,50 €
Campari 6 cl	5,00 €
Red Port 8 cl	5,00 €
White Port 8 cl	5,00 €
Suze 6 cl	5,00 €
Kir 15 cl	6,00 €
Gin 4 cl	5,00 €
Rum 4 cl	5,00 €
Rum 4 cl	6,50 €
"Le Vieux Clément"	
Vodka 4 cl	5,00 €

Extra: Soft drink or fruit juice
+ **1,00 €**

Cocktails

9,90 €

Mojito

4 cl rum, brown sugar, lime, fresh
mint, Perrier

Sex on the Beach

4 cl vodka, peach liqueur, orange juice,
cranberry juice

Spritz

6 cl prosecco, 4 cl Aperol, Perrier

Planter's punch

5 cl rum, orange juice, pineapple juice,
lime juice, cane syrup

Caïpirinha

6 cl cachaça, lime, brown sugar

L'Américano

2 cl Noilly Prat, 4 cl Campari, 6 cl
Martini Rosso, dash of gin, Perrier

Mocktails

7,90 €

Virgin Mojito

Brown sugar, lime, fresh mint,
Perrier

Virgin Sex on the Beach

Peach syrup, orange juice, cranberry juice

Virgin Planter's

Rum syrup, orange juice, pineapple juice,
lime juice, cane syrup

Sparkling

Champagne Louis Constant 15 cl	7,00 €	Bottle	28,00 €
Prosecco 15 cl	7,00 €	Bottle	28,00 €
Kir royal 15 cl	15,00 €	Sparkling Kir 15 cl	8,00 €

Beers

Phocéenne draught 25 cl	3,50 €	Phocéenne draught 50 cl	6,50 €
Affligem draught 25 cl	4,50 €	Affligem draught 50 cl	8,50 €
Monaco 25 cl	4,00 €	Monaco 50 cl	7,50 €
Shandy 25 cl	3,80 €	Shandy 50 cl	7,00 €
Mont Blanc 33 cl	6,50 €	Desperados 33 cl	6,50 €
Bottle Wheat beer or génépi		Bottle	

The wine list

Reds

	Glass	Bottle
Château de Calavon	4,00 €	21,00 €
Côtes de Gascogne AOP "Papa Roc"	4,50 €	22,80 €
Coteaux d'Aix-en-Provence AOP "Les Gavelles"	5,00 €	24,70 €
Côtes-du-Rhône AOP "Domaine de Dionysos"	5,00 €	24,80 €
Saumur Champigny AOP "Domaine Julien Fouet"	5,80 €	28,90 €
Hautes Côtes de Beaune AOP "Domaine Labry"	6,50 €	32,40 €
Vacqueyras AOP "Château des Hautes Ribes"	7,00 €	35,00 €

Whites

Château de Calavon	4,00 €	21,00 €
Lubéron AOP "Loulou Charmeur"	4,50 €	22,40 €
Touraine AOP "Domaine du Bouc"	5,00 €	24,20 €
Coteaux d'Aix-en-Provence AOP "Les Gavelles"	5,00 €	24,70 €
Tariquet "Premières Grives"	5,50 €	25,90 €
Bourgogne Aligoté AOP "J. Moreau et Fils"	5,50 €	27,40 €
Bourgogne AOP "Château d'Igé"	5,80 €	27,90 €
Côtes de Provence AOP "Château de Pourcieux"	5,80 €	28,90 €
Les Collines Rhodaniennes AOP "Pierre Gaillard"	6,00 €	29,50 €
Chablis AOP "J. Moreau et Fils"	7,00 €	34,60 €
Pessac-Léognan AOP "Château Larrivet Haut Brion"	8,50 €	43,40 €

Rosés

Château de Calavon	4,00 €	21,00 €
Lubéron AOP "Loulou Charmeuse"	4,50 €	22,20 €
Coteaux d'Aix-en-Provence AOP "Les Gavelles"	5,00 €	24,70 €
Côtes de Provence AOP "Château de Pourcieux"	5,80 €	28,90 €
Château Roubine	7,00 €	35,40 €

Virant carafe IGP White/Red/Rosé 25 cl **6,00 €** 50 cl **10,00 €**