

Visit us also at Mino Brasserie & Lume West Village

BRUNCH SPECIAL
2 FOR 1 BRUNCH COCKTAILS
11am - 1pm

BRUNCH COCKTAILS \$16

ÉCLAT D’AGRUME

Blanc de Blanc, Aperol, fresh grapefruit juice, club soda, rosemary honey syrup, grapefruit wheel

BRUNCH AU PARADIS

Rum, matcha, banana liqueur, cinnamon, crème de cacao

LAVENDER MARGARITA

Tequila Blanco, Triple Sec, fresh lime juice, lavender syrup, splash of Brut Rosé

BLOODY MINO

Vodka, house tomato mix, dash of Suze, rosemary sprig & olive skewer

MIMOSA ROYALE

Blanc de Blanc, Crème de Cassis, fresh orange juice, orange wheel

CAFÉ FRAMBOISE

Vodka, Mr. Black, fresh espresso, dash of raspberry syrup

CAFÉ / THÉ

AMEROCANO \$4.5

CAPPUCCINO \$5.5

LATTE \$5.5

DOUBLE ESPRESSO \$5.5

DECAF \$3.5

ESPRESSO \$3.5

MACHIATO \$4

HOT TEA \$3



ST TROPEZ

BRUNCH 11AM - 4PM

GNOCCHI & BURRATA | 36

Gnocchi pasta, Espelette pepper, tomato sauce, parmigiano

OMELETTE AU FROMAGE | 22

3 egg omelet, cheddar cheese mixed salad *Add white ham \$2

OEUFS BROUILLÉS & RICOTTA | 22

Scrambled eggs, ricotta, parmesan shavings, mixed salad, GF muffins

STEAK & EGGS | 36

8oz hanger steak, perfect egg, mixed salad, roasted potatoes

AVOCADO TOAST | 22

Toasted bread, guacamole, chili flex, perfect egg, salad

BUTTERMILK PANCAKE | 18

GF Buttermilk pancakes, mixed fruits, salty caramel, whipped cream

BURRATA DES POUILLES | 26

Traditional burrata, cherry tomatoes, pesto rosso

CROQUE MADAME | 22

Toasted bread, bechamel, white ham, aged cheddar, sunny side up egg, mixed green salad

ST TROPEZ BURGER | 26

Black Angus beef, aged cheddar, sun-dried tomatoes, truffle mayo, red onion marmalade, roasted potatoes

BOULETTES PROVENÇALES | 21

Beef meatballs, ratatouille, tomato sauce, parmesan

SALADE KALE | 18*

Organic baby kale, Granny Smith apple, aged cheddar, roasted almonds, garlic vinaigrette

ST TROPEZ CAESAR | 23*

Romaine hearts, homemade Cesar dressing, crouton



ACCOMPAGNEMENTS \$9

MASHED POTATOES

BRAVAS POTATOES

MIXED SALAD

BACON & AVOCADO

GREEN BEANS

WINE BY GLASS

ST TROPEZ PINOT NOIR 2022 | 15

CHÂTEAU PONTET ST EMILION 2022 | 21

VACQUEYRAS AOC 2024 | 19

ST TROPEZ SAUVIGNON BLANC 2024 | 14

CHABLIS LE MARIEN 2022 | 19

SANCERRE DOMAINE DOUCET 2024 | 19

DESSERTS

TARTE TROPÉZIENNE | 12

Classic St Tropez brioche cream tart

MOUSSE AU CHOCOLAT | 10

Dark chocolate mousse with spiced chocolate sauce

CRÈME BRÛLÉE À LA VANILLE | 12

Vanilla custard with caramelized sugar crust

TARTE TATIN | 12

Caramelized apple tart with buttery pastry

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

West 4th & Bank



by Chef Gerald Barthelemy