



HORS D'ŒUVRE

VELOUTÉ DE POIREAUX & POMMES DE TERRE À LA TRUFFE	14
Silky potato and leek velouté, truffle cream, golden garlic croutons	
ŒUFS MIMOSA AUX HERBES	16
Deviled eggs, herb mayonnaise, delicate herb salad	
TARTARE DE SAUMON D'AUTOMNE	20
Hand-cut salmon tartare, crisp cucumber, Granny Smith apple, capers, shallots, lemon zest, Dijon mustard	
POULPE GRILLÉ	29
Grilled octopus, roasted potatoes, slow-cooked tomato sauce	
CREVETTES AÏOLI	19
Grilled shrimp, fresh herbs, sun-dried tomatoes, house aioli	
ESCARGOTS À LA PROVENÇALE	16
Six snails, garlic herb butter, sun-dried tomatoes, breadcrumbs	
VOL-AU-VENT AUX CHAMPIGNONS	22
Flaky puff pastry, roasted mushroom fricassée, white wine, Parmigiano cream, parsley	
BOULETTES À LA PROVENÇALE	18
Provençal house-made meatballs, tomato herb sauce	

LES SALADES

SALADE DE KALE	18
Tender kale, Granny Smith apple, cheddar, toasted almonds, garlic vinaigrette	
SALADE CÉSAR	22
Crisp romaine, parmesan, croutons, Caesar dressing	
SALADE MIXTE	16
Mixed young greens, cherry tomatoes, croutons, Comté, Dijon vinaigrette	

SUPPLÉMENTS · add a protein

SHRIMP +14 · STEAK +16 · CHICKEN +14

LES PLATS PRINCIPAUX

JARRET D'AGNEAU	44
Slow-braised lamb shank, house-made mashed potatoes, Portobello mushroom sauce	
MAC & CHEESE À LA TRUFFE	26
Creamy truffle macaroni, baked au gratin	
DAUBE PROVENÇALE	36
Slow-braised beef in red wine with seasonal vegetables	
POULET FERMIER RÔTI	32
Golden roasted free-range chicken breast, mashed potatoes, thyme-roasted carrots, thyme chicken jus	
PAVÉ DE SAUMON GRILLÉ	34
Pan-seared salmon, celery root purée, thyme-roasted carrots, lemon beurre blanc	
BROCHETTE DE SAINT-JACQUES	39
Seared scallop skewers, velvety butternut squash purée, roasted mushrooms, nutty brown butter and a touch of lemon	
ONGLET DE BŒUF GRILLÉ	42
Grilled hanger steak (8 oz), roasted potatoes, peppercorn sauce	
BURGER ST TROPEZ	26
Beef burger, cheddar, sun-dried tomatoes, truffle mayonnaise	
MOULES MARINIÈRES	26
Fresh mussels in white wine and garlic broth, sautéed potatoes	

ACCOMPAGNEMENTS

Pour accompagner vos plats

MASHED POTATOES		FRENCH BEANS
ROASTED POTATOES	\$11	MIXED SALAD
ROASTED MUSHROOMS		THYME-ROASTED CARROTS

À PARTAGER

BURRATA D'AUTOMNE	26
Creamy burrata, velvety butternut squash purée, peppery arugula, toasted almonds, balsamic vinaigrette	
HUÎTRES DU PRINCE ÉDOUARD	3.50 · 19 · 38
Fresh Prince Edward Island oysters, lemon, mignonette	Each, half-dozen or dozen
PLATEAU DE CHARCUTERIE	9 · 17 · 21
Chef's selection of one, two or three cured meats	
OLIVES MIXTES	9
Marinated olives with herbs of Provence	

LES DESSERTS

PANNA COTTA VANILLE-CARAMEL	12
Vanilla panna cotta, caramel, toasted almonds, served in an individual glass	
TARTE BOURDALOUE À LA POIRE	16
Warm pear and almond cream tart with whipped cream, a French classic	
CRÈME BRÛLÉE	12
Vanilla custard with caramelized sugar crust	
MOUSSE AU CHOCOLAT	10
Dark chocolate mousse with spiced chocolate sauce	

Finish with an espresso or a digestif

