



ST TROPEZ

PRIX FIXE MENU



À PARTAGER | Pick 4

OEUFS MIMOSA AUX HERBES DE PRINTEMPS

Deviled eggs, spring herb mayonnaise, delicate herb salad

CREVETTES AÏOLI

Grilled shrimp with herbs, sun-dried tomatoes, house aioli

ESCARGOTS À LA PROVENÇALE

Six snails, garlic herb butter, sun-dried tomatoes, breadcrumbs

VOL-AU-VENT AUX CHAMPIGNONS

Flaky puff pastry, creamy mushroom fricassée

TARTARE DE SAUMON

Hand-cut salmon tartare, capers, shallots, lemon zest,
Dijon mustard, toasted brioche

BOULETTES À LA PROVENCALE

Provençal house made meatballs, tomato herb sauce

OLIVES MIXTES

Marinated olives with herbs of Provence

BURRATA | Add \$5 Per Person

Creamy burrata, basil pesto, cherry tomatoes, and olive oil

LES SALADES | pick 1

SALADE CÉSAR

Crisp romaine, parmesan, croutons, and Caesar dressing

SALADE KALE

ender kale, Granny Smith apple, cheddar,
toasted almonds, garlic vinaigrette

LES PLATS | Pick 4

MOULES MARINIÈRES

resh mussels in white wine and garlic broth, served with sautéed potatoes

MAC & CHEESE À LA TRUFFE

Creamy truffle macaroni au gratin

BURGER ST TROPEZ

Beef burger, cheddar, sun-dried tomatoes, and truffle mayonnaise

ONGLET DE BOEUF GRILLÉ | Add \$8 Per Person

Grilled hanger steak (8 oz), roasted potatoes, peppercorn sauce

POULET FERMIER RÔTI

ree-range chicken breast, creamy spring mushroom sauce,
house-made mashed potatoes

PAVÉ DE SAUMON GRILLÉ

Pan-seared salmon over confit fennel, sauce vierge

DAUBE PROVENÇALE | Add \$3 Per Person

Slow-braised beef in red wine with seasonal vegetables

BROCHETTE DE SAINT-JACQUES | Add \$8 Per Person

an-seared scallop skewers, butternut squash purée,
asparagus, and rich jus

FORMULE 2 Hours

\$105 / Pers - Unlimited Food as per your selection and Unlimited
Wine & Beer

\$125 / Pers - Unlimited Food as per your selection and unlimited
Sparkling Wine

\$160 / Pers - Unlimited Food as per your selection and Full
Open Bar

FROMAGES & CHARCUTERIE

Pick 2 Of Each

CHEESE SELECTION:

COMTÉ (FR)

CAMEMBERT (FR)

BLEU D'Auvergne (FR)

ST NECTAIR (FR)

MEAT SELECTION:

CHORIZO (SP)

JAMBON SERRANO (SP)

SAUCISSON SEC (FR)

PÂTÉ DE CAMPAGNE (FR)

LES DESSERTS | Included

TARTE TROPÉZIENNE

Saint-Tropez's iconic tart with brioche and light cream

MOUSSE AU CHOCOLAT

Dark chocolate mousse with spiced chocolate sauce

CRÈME BRÛLÉE

Vanilla custard with caramelized sugar crust

