



ST TROPEZ

A Partager | \$12

Boulettes Provençales
Beef meatballs, ratatouille

Sardines Grillées
Grilled sardines, pepper marmalade, homemade ricotta

Moules du Sud
PEI mussels cooked with tomatoes, peppers, white wine

Crevettes à l'Aïoli
Grilled shrimp, Provence herbs, sundried tomatoes, tarragon aioli

Tartelette Tomate & Chèvre
Tomato compote, roasted goat cheese, stewed onions, basil

Aubergines à la Ricotta
Grilled eggplant, homemade ricotta

Brochettes de Poulet au Pesto
Grilled chicken skewers, homemade pistachio pesto

Pieuvre Grillée
Grilled octopus, roasted potatoes, confit garlic

Fougasse Forestière
Mushroom flatbread, parmesan, truffle oil

Huîtres | \$3 each

Served with Mignonette Sauce

6 oysters | \$17

12 oysters | \$32

Plats | \$17

Daube Provençale
Braised Black Angus beef stew in a red wine sauce, thyme

Loup de Mer en Tapenade
Branzino, black olives, sundried tomatoes, zucchini, dill, lemon juice

Poulet Fermier au Citron
Lemon chicken breast, seasonal vegetables

Truffle Mac N Cheese
Macaroni, truffle oil, cheese, arugula, piment d'Espelette

Risotto aux Cèpes
Arborio rice, shallots, wild mushrooms, parmesan

Coquilles Saint-Jacques
Wild scallops with truffle mashed potatoes

Tartares | \$16

Tartare de Boeuf: Beef Tartar, Parmesan, Basil, Avocado

Tartare de Thon: Tuna Tartar, Sun-Dried Tomatoes, Yuzu Mayo

A Côté | \$7

Ratatouille
Truffle Mashed Potatoes

Green Beans
Bravas Roasted Potatoes

Marinated Olives

Vegetarian

Gluten Free

Salades | \$14

Trio de Tomates
Tri-color tomatoes, roasted pine nuts, olive oil

Kale
Organic kale, sundried tomatoes, parmesan, lemon vinaigrette

Fromage & Charcuterie | \$7

Choice of 2 | \$13 Choice of 3 | \$18

Cheese Selection: Le Chevrot (FR), Ossau-Iraty (FR), Camembert (FR), Fourme D'Ambert (FR)

Meat Selection: Duck Rillettes (FR), Black Pepper Paté (FR), Serrano Ham 18 Months (SP), Saucisson Rouge (FR), Jambon Paris (FR)

Soupes | \$7

Soupe au Pistou
Tomato soup, potatoes, carrots, basil

Velouté de Courge Musquée
Butternut squash velouté, fresh cream, toasted seeds

