



# ST TROPEZ

## Brunch

### Fougasse Forestière | \$12

Mushroom flatbread, parmesan, truffle oil

### Pieuvre Grillée | \$12

Grilled octopus, roasted potatoes, confit garlic

### Crevettes à l'Aïoli | \$12

Grilled shrimp, Provence herbs, sundried tomatoes, tarragon aioli

### Omelette Emmental & Cèpes | \$14

Wild mushrooms, roasted potatoes, arugula, olive oil

### Oeufs Benedictines & Ratatouille | \$14

Poached eggs on English muffin, ratatouille, Hollandaise sauce, roasted potatoes

### Cheeseburger St Tropez | \$17

Black Angus beef, Emmental, sun-dried tomatoes, truffle mayo, arugula, roasted potatoes

### Saumon Gravelax | \$17

Wild salmon cured in aquavit and Guérande salt, herb cream, brioche, preserved lemon

### Coquilles Saint-Jacques | \$17

Wild scallops with truffle mashed potatoes

### Truffle Mac N Cheese | \$17

Macaroni, truffle oil, cheese, arugula, piment d'Espelette

### Kale | \$14

Organic kale, sundried tomatoes, parmesan, lemon vinaigrette

### Viennoiseries | \$8

Basket of pastries



 Vegetarian

 Gluten Free



# ST TROPEZ

## Drinks

### COCKTAILS

**Mimosa** | \$ 12

French sparkling wine, orange juice

**Bloody Mary** | \$ 12

\*Vodka, tomato juice, Worcestershire sauce, Tabasco, salt, pepper, lemon juice

**Bellini** | \$ 12

French sparkling wine, fresh peach puree, white peaches

**Aperol Spritz** | \$ 12

French sparkling wine, Aperol, splash of soda water, orange slice

### HOT DRINKS

Espresso | \$ 3.50

Macchiato | \$ 3.50

Decaf Espresso | \$ 3.50

Americano | \$ 4.50

Double Espresso | \$ 5.50

Regular Coffee | \$ 3.00

Cappuccino | \$ 5.50

Tea | \$ 3.00

Verveine Herbal Tea | \$ 3.00

\* Wine based Vodka

