



ST TROPEZ

A Partager | Pick 4

Boulettes Provençales
Beef meatballs, ratatouille

Hummus de Betterave
Beet hummus, goat cheese, mint, grilled flatbread

Moules Marinières
PEI mussels, cream, chives, shallots, Provencal white wine

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

Trio de Sauces Provençales
White truffle mayo, aioli & tapenade, pita bread

Asperges Vertes
Green asparagus, parmesan cheese, roasted potatoes, truffle sauce

Flan de Porc Braisé
Braised pork belly, French bbq sauce, green apple syrup

Pieuvre Grillée
Grilled octopus, eggplant caviar, pea tendrils, olive oil

Pissaladière Niçoise
Flatbread, black olives, onion and tomatoes marmalade, aragula

Plats | Pick 4

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

Loup de Mer
Grilled branzino, ratatouille, fresh herbs oil

Pavé de Saumon Grillé
Atlantic salmon filet, green lentil, olive oil sauce

Truffle Mac N Cheese
Elbow Pasta, old English cheddar, truffle oil, aragula

Poulet Fermier aux Herbes
Grilled chicken breast, mashed potatoes, sauce "diable"

Risotto de Printemps
Arborio rice, asparagus, green peas, parmesan cheese

Coquilles Saint-Jacques *add\$4
Wild scallops, mashed sweet potatoes, chorizo sauce

Formules 2.5 hours

\$ 85 / pers – Unlimited Food as per your selection and unlimited Wine & Beer

\$ 115 / pers – Unlimited Food as per your selection and unlimited Sparkling Wine

Party Menu

Salades | Pick 2

Frisée aux Lardons
Frisée, diced bacon, poached egg, Dijon mustard vinaigrette

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

Fromage & Charcuterie | Pick 2 of each

Cheese Selection : Ossau-Iraty (FR),
Camembert (FR),
Fourme D'Ambert (FR), Taleggio (IT)

Meat Selection : Paté de Campagne (FR),
Chorizo (SP), Jambon de Bayonne (FR), Jambon de Paris (FR)

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

Vegetarian Gluten Free

