



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

Tartelette aux Escargots
Snails French tartelette, zucchini, tomatoes

Aubergines à la Ricotta 
Grilled eggplant, homemade ricotta

Guedille de Homard
Lobster roll, celery, green apple, lime, green onions

Pieuvre Grillée 
Grilled octopus, green pea coulis, squid ink, pickles, frisée

Fougasse Forestière 
Mushroom flatbread, parmesan, truffle oil

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, sorrel cream, mashed potatoes, green veggies

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

Poulet Fermier
Chicken breast stuffed with wild mushroom, parmesan

Risotto aux Champignons 
Arborio rice, porcini, oyster mushrooms, parmesan

Coquilles Saint-Jacques 
Wild scallops with truffle celery root mash

Formules for 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 Champagne

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 : Garrotxa (SP),
Ossau-Iraty (FR), Camembert (FR),
Fourme D'Amber (FR), Taleggio (IT)

Meat Selection : Paté de Campagne (FR), Chorizo (SP), Serrano Ham 18 Months (SP), Jambon de Paris (FR)

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

 Vegetarian  Gluten Free

