



ST TROPEZ

West Village

A Partager | \$12

Boulettes Provençales

Beef meatballs, ratatouille, tomato sauce, parmesan

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

Flan de Porc Braisé

Braised pork belly, French bbq sauce, green apple syrup

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 | \$18

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, arugula

Poulet Fermier

Chicken breast stuffed with wild mushrooms, confit vegetables

Risotto aux Champignons

Arborio rice, porcini, oyster mushrooms, parmesan

Coquilles Saint-Jacques

Wild scallops with truffle celery root mash

Tartares | \$16*

Tartare de Boeuf: Beef filet AAA tartare, shallots, chives, egg yolk, French mayonnaise

Carpaccio de St Jacques: Wild scallops, crispy onions, green apple, Espelette pepper, cilantro oil & lime juice

A Côté | \$7

Ratatouille

Mash Potatoes

Bravas Roasted Potatoes

Marinated Olives

Le Coin du Boucher | \$27

Jarret d'Agneau

Lamb shank, sweet potatoes mash, red wine reduction

Butcher's Choice (MP)

Salades | \$14

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 | \$8

Choice of 2 | \$15 Choice of 3 | \$19

Cheese Selection: Garrotxa (SP),

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)

Soupes | \$7

Velouté Dubarry

Cauliflower creamy soup, truffle, potatoes

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



Vegetarian Gluten Free

by Chef Gerald Barthelemy