



ST TROPEZ

SoHo

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, Provençal 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, red onion marmalade

Pieuvre Grillée

Grilled octopus, eggplant caviar, pea tendrils, olive oil

Pissaladière Niçoise

Flatbread, black olives, onion and tomatoes marmalade, arugula

Huîtres | \$3 each *

From the market and 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, green lentil, olive oil sauce

Truffle Mac N Cheese

Elbow pasta, old English cheddar, truffle oil, arugula

Poulet Fermier aux Herbes

Grilled chicken breast, mashed potatoes, sauce "diable"

Risotto de Printemps

Arborio rice, asparagus, green peas, parmesan cheese

Le Coin des Gourmets

Coquilles Saint-Jacques | \$22

Wild scallops, mashed sweet potatoes, chorizo sauce

Jarret d'Agneau | \$27

Lamb shank, mashed potatoes, Portobello sauce

Onglet de Boeuf | \$26

Hanger steak 8 oz, shallots, mashed potatoes, French beans, green peas

A Côté | \$7

Ratatouille

Mashed Potatoes

Bravas Roasted Potatoes

Marinated Olives

Tartares & Crus | \$16*

Tartare de Saumon & Avocat

Atlantic Salmon tartare, fresh herbs, shallots, avocado mix

Carpaccio de Betterave

Red beet, caramelized pine nuts, crumble, goat cheese, honey sauce

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

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

Soupes | \$7

Gaspacho Provençal

Cold soup with tomatoes, red peppers, cucumber, Espelette pepper

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



Vegetarian Gluten Free

by Chef Gerald Barthelemy