



# 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, 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