



ST TROPEZ

A Partager | Pick 4

Boulettes Provençales

Beef meatballs, ratatouille, tomato sauce, parmesan

Hummus à l'Ail Rôti

Chickpea hummus, roasted garlic, sesame seeds, grilled flatbread

Moules Marinières

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

Crevettes à l'Aïoli

Grilled shrimp, Provence herbs, sundried tomatoes, tarragon aïoli

Tartelette aux Courgettes

Thin zucchini tart, thyme flower, tomato coulis, sea salt

Pâté en Croûte Artisanal

Handcrafted chicken & duck pâté en croûte, dry figs, parsley

Flan de Porc Braisé

Braised pork belly, sauerkraut, homemade BBQ sauce

Pieuvre Grillée

Grilled octopus, roasted potatoes, balsamic tomato sauce

Fougasse Forestière

Mushroom flatbread, parmesan, truffle oil, arugula

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, arugula

Poulet Sauté Chasseur

Roasted farm chicken breast, mashed potatoes, French beans, green peas, wild mushroom creamy sauce

Risotto aux Champignons

Arborio rice, porcini, oyster mushrooms, button mushrooms, parmesan

BUYOUT MENU

**Unlimited Food as per your selection
Unlimited Wine & Beer
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), Saucisson
Sec (FR)

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

 Vegetarian

 Gluten Free

 Contains Nuts

by Chef Gerald Barthelemy

