

Breakfast and lunch

Croissant roll of your choice V 6.50

- Orange cream à la Suzette
- Hazelnut cream, Nutella & forest fruits
- Cheese and/or Serrano ham warm from the oven

Pancakes of your choice V 12.50

- Banana, hazelnut & chocolate sauce
- Mascarpone, wild berries & syrup
- Bacon, fried onions & syrup

French toast made from sugar bread V 10

Pain Hollandais

Dutch Croquettes classic or vegan V 10

Prawn croquettes 14.50

Fried eggs with bacon, ham and/or cheese V 10.50

Pain Français baguette or country bread

Beef carpaccio 14.50

Matured cheese, homemade pesto, seed mix

Vitello Tonato 14.50

Crème fraîche, truffle mayonnaise

Serrano ham 15.50

Mixed salad, piccalilli mayonnaise

Croque V 10

Ham and/or cheese, spring onions

Grilled vegetables V 11

Hummus, feta cheese, mint

Pain Polaire Flatbread

Chicken Cajun 12.50

Bacon, roasted peppers, curry mayonnaise

St. Tropez's Turf 15.50

fried steak tips, miso mayonnaise

- with prawns +4

Warm ham of the bone 15.50

Mushrooms, mustard mayonnaise

The best muhammara in town V 11

with paprika, walnut, pomegranate

Brioche

Beef sausage tartare 17.50

poached egg, capers, piccalilli, French fries

Poached egg V 12.50

Hollandaise sauce & avocado

Choice of salmon +3 | bacon +2 | ham +2

The whole day | from 12:00

French favourites

Classic snails prepared with herb butter **10**

Sardines 9.50

Charcuterie changing selection **12.50**

French fries 'Oh la la' V 9.50

Truffle cheese, truffle mayonnaise, fried onions

Bread board V 7.50

Baguette with herb butter from the oven

Beef carpaccio 15

matured cheese, homemade pesto, seed mix

Soups & Salads

Bisque classic lobster soup **10.50**

French onion soup V Cheese crouton **8.50**

Warm goat's cheese salad V 18.50

gratinated goat's cheese, beetroot, walnut

Salad Turf 18.50

Steak tips, miso mayonnaise, bean sprouts, spring onions

- with prawns + 4

Sushi homemade

Sushi Dragon Roll 18.00

Fried prawn, avocado

Sushi Spicy edition 17.50

with your choice of chicken or tuna

Sushi L'Amour 19.00

fried prawn, salmon tartare topping

Sushi platter 67

Mixture of the 4 St. Tropez sushi rolls

Sushi Explosion V 18.00

Bowl with sushi rice, edamame, avocado

with your choice of chicken, salmon, tuna or vegetables

Diner | from 16:00

ST. TROPEZ
Gastrolounge

Starters

Beef carpaccio 15

matured cheese, homemade pesto, seed mix

Venison tataki 16

Quince, lamb's lettuce, Jerusalem artichoke

Spinach crêpe 14.50

Feta cheese, smoked salmon

Grilled beetroot V 14.50

Herb oil, walnuts

Warm mushrooms V 14.50

au gratin, duxelle filling, cream cheese

Main courses with french fries

Satay of chicken thigh 21.50

Atjar, prawn crackers, sate sauce, French fries

Perl hen 24.50

Champagne sauce, parsnips, seasonal vegetables

Fantastic burger 18.50

Bacon, cheese, lettuce, cucumber, BBQ sauce, chips

Flat Iron steak, slow cooked 23.50

Tuber mousseline, seasonal vegetables

Sirloin steak 27.50

Red wine sauce, seasonal vegetables

Steak 24.50

Onion steak, Bearnaise sauce, seasonal vegetables

Chef's stew 23.50

Boeuf Bourguignon, French fries duchesse

Salmon 22.50

Mustard and dill sauce, fresh mixed vegetables

Cod, 'en papillotte' 24.50

Puffed celeriac

Les Légumes V 20.50

Grilled courgette, aubergine, celeriac

Shakshuka from the oven V 20.50

Tomato, egg, Arabic herbs, feta,
avocado, flatbread

Side dishes

Extra fries 4.50 | Sweet potato fries 7.50

Mixed salad 4.50 | Grilled vegetables 4.50 | French fries 5.50

Dessert

Crème brûlée Tonka bean, vanilla ice cream 9.50

Chocolate & pear Poached pear, chocolate mousse, vanilla ice cream 9.50

Eclair large profiteroles with Saint-Honoré cream 9.50

Crêpe Suzette Grand Marnier, orange sauce, vanilla ice cream 9.50

Clafoutis homemade from the oven with Amarena cherry 9.50

Cheese platter four types of French cheese 13.50