

Le Diner

can be ordered from 4pm

Entrées

Beef carpaccio	16 ⁵⁰
old cheese and truffle mayonnaise	
Asian steak tartare	16
with crunchy sambal & curry prawn crackers	
Seabass tartare	17 ⁵⁰
yoghurt soy foam, tiger's milk & herring roe	
Salmon & beet ✓	15
sweet and sour red onion, choggia beet, horseradish cream, papadum & dill	
Avocado out of the oven ✓	15 ⁵⁰
with goat cheese and pistache	
Huitres classique 5 p.p. 6 pieces 27 ⁵⁰ 12 pieces 55	
oysters prepared with red wine vinegar, shallot & lemon	

Plats principaux

served with french fries

Chicken thigh satay	22 ⁵⁰
atjar, prawn crackers and satay sauce	
Lamb rump	24 ⁵⁰
chickpeas, port gravy & asparagus	
Burger fantastique	19 ⁵⁰
bacon, cheese, coleslaw, onion rings & bbq sauce	
Ossobuco	29 ⁵⁰
veal shank & seasonal vegetables	
Entrecote	29 ⁵⁰
pepper gravy & seasonal vegetables	
Steak brioche	30
mushroom tomato sauce	
Prawn burger	19 ⁵⁰
avocado and cucumber yogurt sauce	
Lacquered salmon fillet	24 ⁵⁰
fennel sauce, shrimp skewers & potatoes	
Grilled carrots ✓	20 ⁵⁰
labneh yoghurt with spices & chickpeas	
Shakshuka ✓	21 ⁵⁰
arabic vegetable stew with bell pepper, tomato, onion, egg and avocado	

Suppléments ✓

Extra french fries	6
Sweet potato fries	8
Salad	4 ⁵⁰
Grilled vegetables	6 ⁵⁰
Pommes duchesse	7

Les Desserts

can be ordered from 4pm

Desserts ✓

Bergamot crème brûlée	10
vanilla ice cream & candied fruit	
Tartelette with yuzu curd	10
meringue & chocolate ice cream	
Madeleine	10
chocolate coconut ice cream & pandan	
Raspberry macaron	14 ⁵⁰
chocolate & pistachio ice cream	
Grande dessert for 2 pers.	29 ⁵⁰
selection of different sweets from our own kitchen	
Cheese platter	14 ⁵⁰
four french cheeses	

Liquid Desserts

Espresso martini	12 ⁵⁰
vodka, kahlua & espresso	
Special coffee	9 ⁵⁰
choose from french, italian, spanish or irish	
Glass dessert wine	6
Sauternes le tetre du lys d'or honey, white flower & candied fruit	
Glass pedro ximenez	6 ⁸⁵
dried fruit, licorice, honey, aroma of coffee, cocoa & chocolate	
Scroppino	7 ⁷⁵
vodka, prosecco & lime ice cream	
Ice coffee	5 ⁷⁵
with whipped cream	
Liqueurs	from 5 ⁵⁰



le Menu

Breakfast, Lunch & Diner

ST. TROPEZ

Gastrolounge

Allergy or dietary requirement? Please inform us!
✓ = Vegetarian. Vegan? Ask our team.



Scan here

english, deutsches & allergenen

Petit Déjeuner

can be ordered until 4pm

Sweet St. Tropez

Croissant *choose from* ✓ 8⁵⁰

- lemon yuzu curd
- chocolate mousse
- cheese and/or serrano ham from the oven

Pancakes *choose from* ✓ 12⁷⁵

- yoghurt with red fruit
- chocolate mousse
- bacon, fried onions & syrup

French toast ✓ 11⁵⁰

made from dutch sugar bread

Pain Hollandais

served with white or brown bread

Croquettes *2 pieces* ✓ 12⁵⁰

classique or vegan

Shrimp croquettes *4 pieces* 15

"Uitsmijter" ✓ 12⁵⁰

bread served with fried egg, bacon, ham and cheese

Pain Français

served with a white or brown pistolet

Beef carpaccio 14⁷⁵

trufflemayonnaise & old cheese

Crème de chèvre ✓ 14⁵⁰

goat cheese, beetroot cream, avocado, feta and walnut

Garnitures doubles *double sided* 15⁵⁰

smoked salmon & tuna salad with tzatziki

Croque ✓ 10

cheese and/or ham & spring onion

Pain Polaire

flatbread

Chicken cajun 13⁵⁰

bacon, fried peppers & curry mayonnaise

St. Tropez's surf & turf 16⁵⁰

steak tips & *four prawns + 3⁵⁰*

Warm ham 15⁵⁰

mushrooms & mustard mayonnaise

Best muhamarra in town ✓ 12⁵⁰

paprika spread, walnut and pomegranate

Brioche

Steak tartare 18⁵⁰

kewpie sesame, spring onion & curry prawn crackers

Poached egg ✓ 14⁷⁵

hollandaise sauce & avocado

with salmon + 3 | bacon + 2 | ham + 2

Croque formidable 13⁵⁰

fried egg & serrano ham

Pastrami benedict 16⁷⁵

pastrami, poached egg and hollandaise sauce

Toute la journée

can be ordered from 12pm

Soups & Salads

Soupe de patates douces ✓ 8⁵⁰

sweet potato soup with bok choy

with prawns + 3

Soupe à l'oignon ✓ 9⁵⁰

onion soup with cheese sticks

Burrata salad ✓ 18⁵⁰

with grilled aubergine, basil and tomato

Surf & turf salad 22⁵⁰

steak tips and prawns with cucumber and cherry tomatoes

Oysters & Sushi à la minute

Sushi Boat

filled with three sushi rolls

55

Huitres classique *5 pp | 6 pieces 27⁵⁰ | 12 pieces 55*

oysters prepared with red wine vinegar, shallot & lemon

Sushi dragon roll 18⁵⁰

fried shrimp and avocado

Surf & turf roll 19⁵⁰

salmon & tenderloin

Sushi spicy chicken 17⁵⁰

spicy chicken

Sushi l'amour 19

fried shrimp & salmon tartare topping

Sushi explosie ✓ 18

bowl with sushi rice, edamame and avocado

choose from chicken, salmon or vegetarian

Plates

served with french fries

Chicken thigh satay 22⁵⁰

atjar, prawn crackers and satay sauce

Burger fantastique 19⁵⁰

bacon, cheese, coleslaw, onion rings & bbq sauce

Steak 27⁵⁰

fillet steak, bearnaise sauce & seasonal vegetables

Meet the Team

Want to become part of our team?

Apply via sttropezdeventer.nl/#team



Hi,

Let me introduce myself! I am Xavier, 34 years old and live in the vibrant city of Deventer. I have been working with great pleasure for two years now as a manager at St. Tropez, in my opinion the most beautiful restaurant in the area. It is my passion to introduce each guest to our French atmosphere together with the team.

Bisou, X



Hello everyone!

My name is Thijs and I am proud to be part of team St. Tropez.

My goal is to offer you a great experience, from the moment you walk in until the last sip of your drink.

I enjoy giving people the service they deserve. I also like to be behind the bar and put my creativity into the cocktails.

With my smile, attention and enthusiasm I make sure you feel welcome every day!

I hope you enjoy everything we have to offer and that you have a great time with us!

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