

ST TROPEZ

BISTRO

Party Menus

2h30min

Allergen

(V) Vegetarian | (GF) Gluten Free
(N) Contains Nuts

Unlimited Wine (Red, White & Rosé)
Unlimited Beer (Peroni, Blue Moon, Six Points IPA)
+ \$20 | Unlimited Sparkling (Blanc de Blanc & Brut Rosé)

STANDARD PRE-FIXE | 95/pers

Les Hors-d'Œuvres - Family Style

Œufs Mimosa, Salade d'Herbes (Deviled Eggs, Salad) (V/GF)
Tartare de Saumon (Hand Cut Atlantic Salmon Tartare, Green Apple, Fresh Herbs)
Salade Mixte (Salad Mix, Roasted Tomatoes, Fennel, Balsamic Vinaigrette) (V/GF)
Soupe à l'Oignon (Onion Soup Gratinée) (V)

Les Plats

Croque-Monsieur (Toasted Bread, White Ham, Aged Cheddar, French Fries, Salad)
Burger (6oz Beef Patty, Saint-Nectaire, Lettuce, Tomato, Peppercorn Mayo, French Fries)
Boeuf Bourguignon Mamie Jeanne (Braised Black Angus Beef Stew) (N)
Moules Marinières (PEI Mussels, Chives, Shallots, White Wine Sauce) (GF)
Gnocchis aux Truffes (Italian Dumplings, Truffle Sauce, Arugula, Parmesan) (V)

Les Desserts - Family Style

Tarte Bourdaloue (Pear Almond Tart, Chocolate Sauce) (V)
Tarte Citron Meringuée (Lemon Meringue Pie) (V)
Verrine de Mousse au Chocolat à Partager (Chocolate Mousse For 2) (V)

PREMIUM PRE-FIXE | 125/pers

Les Hors-d'Œuvres - Family Style

Escargots de Bourgogne, Ail & Persil (Snails, Garlic & Parsley Butter)
Terrine de Foie Gras, Chutney aux Pommes (Foie Gras Terrine, Apple Chutney)
Crevettes à l'Aïoli (Grilled Shrimps, Sundried Tomatoes, Tarragon Aioli) (N/GF)
Burrata des Pouilles (Traditional Burrata, Tomatoes on Vine, Mint Pesto) (V/GF)

Les Plats

Poulet aux Champignons (Chicken Breast, Mushroom Sauce, Mash Potatoes, Greens)
Entrecôte Frites (14oz Ribeye, French Fries, Red Wine Sauce) (+10/pers)
Gnocchis aux Truffes (Italian Dumplings, Truffle Sauce, Arugula, Parmesan) (V)
Loup à la Provençale (Grilled Branzino, Ratatouille, Olives, Virgin Sauce) (GF)
Jarret d'Agneau (Lamb Shank, Mash Potatoes, Portobello sauce) (N) (+5/pers)

Les Desserts - Family Style

Tarte Bourdaloue (Pear Almond Tart, Chocolate Sauce) (V)
Tarte Citron Meringuée (Lemon Meringue Pie) (V)
Verrine de Mousse au Chocolat à Partager (Chocolate Mousse For 2) (V)

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

by Chef Gerald Barthelemy