

ST TROPEZ

BISTRO

Le Petit Dejeuner - SERVED DAILY FROM 10AM TILL 12PM

Pastry + Tea OR Coffee + Fresh Juice = 46

Can't be Redeemed with any other promotions on vouchers.

Choose any A la Carte Breakfast + EXTRA 30 = Tea OR Coffee + Fresh Juice

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- French Pastry** 17
Check with your waiter the selection of the day.
- Parisien Toast Basket** 30
Toasted country loaf served with strawberry jam, orange marmalade & butter.
- Eggs & Croissant** 35
Poached eggs, turkey ham, gruyère cheese on a buttery croissant.
- Morning Fruits** 39
Selection of fresh strawberries, banana, apple, watermelon, pineapple, peach.
- Eggs Florentine** 40
Spinach, poached eggs, crumpets & hollandaise sauce.
- Omelette with your choice of any 2 fillings** 40
Cheese / Tomato / Onions / Mushrooms / Beef Bacon / Roast Peppers / Spinach
(Additional Dhs 5 for each extra filling)
- French Toast** 41
Buttered brioche, clotted cream, glazed apples, candied walnuts & ginger, apple glazed syrup & mint leaves.
- Avocado on Country Loaf** 46
Poached eggs, crushed avocado, cherry tomatoes, pumpkin seed, chili & basil.
- Crêpe Sucrée** 49
• With mixed berries, Maple syrup, iced sugar & mint.
• Banana, Nutella, pistachio, chocolate sauce and vanilla ice cream.
- Croque Monsieur/Madame** (51/58)
Turkey ham, french mustard, gruyere cheese, béchamel served in a country loaf.

- Eggs Benedict** 52
Turkey ham slice & veal bacon crumb, spinach, poached eggs, crumpet & hollandaise sauce.
- Crêpe Forestière** 55
With creamy Sautéed mushrooms, spinach, gruyère cheese & fried egg.
- Glorious Granola** 55
With mixed berries, peach, mixed nuts, pumpkin seeds, honey, Maple syrup & coconut yogurt.
- Smoked Salmon & Avocado Benedict** 55
Smoked salmon, avocado, poached eggs, hollandaise sauce on Country Loaf.
- St Tropez All Day Breakfast** 58
Hash brown, beef sausage, baked beans, roast tomato, mushroom, fried egg & toast.
- Eggs Royal** 63
Smoked salmon, spinach, poached eggs, crumpet & hollandaise sauce.
- Angus Steak & Eggs** 70
Marinated Angus rump, spinach & two eggs of your liking.

Sides 20

Sauteed Mushrooms	Hash Brown X3	Wilted Spinach
Beef Sausage	Veal Bacon	Chargrilled Tomatoes
Avocado		Baked Beans

Smoked Salmon - 25 AED Extra Egg - 15 AED

What's On

SATURDAY BREAK-FRIENDS
EVERY SATURDAY from 10AM till 12PM

UNLIMITED BREAKFAST 69 AED

Offer only valid on 24 hours prior booking
T&C Apply



Bistro Friends
DEAL

EVERY SUNDAYS 6 PM ONWARDS

50% DISCOUNT ON TOTAL BILL

Offer only valid on 24 hours prior booking


Daily Happy Hour
4 PM TILL 8 PM

BUY ONE GET ONE FOR FREE
from our selected beverage list



Formule Dejeuner
Served weekdays From 12PM till 2PM.
Scan QR Code for Set Menu details
Or Ask Your waiter for more infos.

TWO COURSES **99AED**
THREE COURSES **115AED**



ST TROPEZ

BISTRO

Mains

Angus Steak Frites (A) Marinated Angus rump served with skinny fries, rocket & Béarnaise sauce.	85
Galette Savoyarde Homemade French Crêpe with Veal bacon, sautéed mushrooms, potatoes, crispy onions, reblochon & cheddar cheese, crème fraîche, fried egg, chives & served with mixed salad.	85
Beef Bourguignon (A) Slow cooked Angus beef bourguignon ragout with mash potato, carrots & onions.	90
Golden Chicken Schnitzel Served with avocado, garlic butter, hand cut chips, rocket & lemon.	90
Roasted Seabass & Tiger Prawns Risotto (A) With tomato & chives confit, pine seeds & herbs oil.	95
Pan Roasted Sea Bass Fillet Marinated with roast garlic & lemon spices. Served with a side & a sauce of your choice.	95
Chicken Cordon Bleu (A) Filled with Tomme de Savoie, turkey ham served with pea purée, parmentier potatoes, garlic chips & lemon beurre blanc.	99

Tropez Burgers

All served with Skinny Fries.

St. Tropez Gourmet Burger Homemade Angus beef burger, tomato, lettuce, onions two ways & sauteed mushrooms.	75
L'Alliance Burger Double homemade Wagyu beef burger, St Tropez BBQ short ribs, tempura onion ring, lettuce, gherkins, roast tomatoes, American cheese & aioli.	85
St Tropez Foie Gras Gourmet Burger Homemade Angus beef burger topped with seared foie gras, tomato, lettuce, onions two ways & sauteed mushrooms.	125
Grilled Chicken Burger Marinated NZ chicken, sliced avocado, red onions, shredded lettuce, tomato, American cheese & chili tomato mayo.	75
Beyond Burger (V) Served with avocado, tomato salsa, grilled pickled jalapenos, romaine lettuce, honey mustard dressing & American cheese.	75

The world's first plant-based protein that looks, cooks and satisfies like meat... Juicy & delicious!

Add 10AED each

Gruyere Cheese / Reblochon Cheese / Mushrooms / Italian Veal Bacon / Caramelized Onions / Organic Egg

Kids Corner 59

2 Courses + Soft Drink or Juice

Spaghetti White / Pink / Pomodoro sauce.	Margherita Pizza With mozzarella & pomodoro sauce.
Grilled Chicken Breast With mashed potato.	Chicken Tenders With skinny fries
Angus Steak with skinny fries.	Mini Beef Burger With skinny fries

Sweets

Seasonal Fruit Salad
Vanilla Ice Cream and Chocolate Sauce
Chocolate Crêpe

Premium Ironman Angus Steak (250g) 24hrs marinated Ironman Angus rump served with pistachio, avocado, spring onions, Guajillo chili oil, black garlic broccoli & hand cut chips.	185
Moules Marinière (A) Steamed Scottish mussels with white wine, shallots, garlic & cream.	118
Seared Salmon Fillet With seasonal vegetables, cauliflower purée, fresh lemon wedge & lemon butter sauce.	115
Cornfed Chicken A La Moustarde NEW Served with dauphinoise potatoes, Portobello mushroom & creamy moustarde	120
Wagyu Bavette Steak (A) Fingerling potatoes, French beans, red onion jam & red wine jus.	130
Confit Duck Leg (A) (Add 50 AED - Seared Foie Gras) With dauphinoise potatoes, glazed yellow chicory, braised kale, cauliflower purée & black truffle jus.	130

Steaks

FROM THE GRILL OR ON HOT STONE

All grilled items are served with a side dish and a sauce of choice

GRASS FED = New Zealand natural grass fed.
ANGUS = Australian Riverina 150-day grain fed.
WAGYU = Australian Black Opal, marbled beef (BMS 6/7), 150-day grain fed.

Fillet	
-Grass Fed (200g)	159
Angus (200g)	195
Wagyu (200/400g)	349/670
Sirloin	
Angus (250g)	185
Ribeye	
Grass Fed (200g)	142
Angus (280g)	195
Rack of Lamb	
Merri Valley (300g)	175
T-Bone Steak	
Angus (500g)	240
King Prawns	
Pan Pacific (250g)	130

Dishes may contain alcohol or nuts.

(A) - alcohol (R) - raw (N) - nuts (V) - vegetarian

Please inform us of any allergies or dietary requirements before ordering.

St. Tropez is a non-smoking restaurant. Smoking is permitted in the lounge.

All prices are inclusive of 7% Dubai Municipality Fee and 5% VAT.

Sides 30

Mixed House Salad	Sweet Potato Fries
Roast Garlic Mashed Potato	Sautéed Mushrooms
Skinny Fries	Hand Cut Chips
Dauphinoise Potatoes	Seasonal Vegetables
Green Beans & Toasted Almonds (N)	Spinach Gratin & Organic Fried Egg

Sauces 30

Béarnaise & Truffle Sauce (A)	Green Peppercorn (A)
Bone Marrow Red Wine Jus (A)	Lemon & Butter Sauce
Mushroom	Blue Cheese
Mustard Aioli	BBQ Jus
Black Garlic Sauce	

ST TROPEZ

BISTRO

A La Carte - SERVED DAILY FROM 12PM TILL LATE

Hot Starters

- Soup Du Jour**
Check with your waiter for the soup of the day.
- Classic French Onion Soup**
With gruyère & sourdough croutons.
- Sautéed Wild Mushrooms (V)**
With truffle oil, Parmesan cheese & rocket salad on sourdough bread.
- Prawns Tempura**
Served with spiced tomato jam mayo, spring onions, coriander, red chili, pumpkin seeds, compressed watermelon & lime.
- Crispy Spiced Calamari**
With cauliflower purée, French bean salad, romaine lettuce, spring onions & herbs rapeseed oil.
- Terre & Mer Gourmand**
Seared scallops, marinated Angus ironman, orange segments, raspberry, currant berry, fig chutney, raisins, almonds, pine seeds, raspberry dressing on a cauliflower purée.
- Escargot**
6 Burgundy snails baked with parsley butter.
- Seared Foie Gras (A)**
With pickled raisins, rocket, aged balsamic, apple ginger compote & homemade herb croutons

Salads

- Blond Quinoa Salad (V) (N)** 58
With grilled chicken or prawns.
Served with kale, pear, raspberry, raisins, pickled lemon, toasted almonds & oregano honey dressing. 78
- French Cobb Salad** 65
Grilled NZ chicken, lettuce, boiled egg, roast red pepper, cherry tomato, Italian veal bacon, gruyère cheese & French dressing.
- Classic Caesar (V)** 52
With grilled chicken or prawns. 72
- Soignon Warm Goat Cheese Salad (V)(N)** 55
With grilled chicken or prawns. 75
Rocket, yellow chicory & raspberry vinaigrette.

Homemade Pastas

- Côte d'Azur** 82
Fresh tagliatelle pasta with grilled prawns, red chili & lemon butter sauce.
- Tagliatelles aux Fruits de Mer** 85
King prawns, calamari, scallops served with a chili citrus tomato sauce
- Chef's Ravioli (V)** 85
Hand rolled & stuffed with wilted spinach, parmesan & gruyère cheese. Served in a butter sauce, capers, basil mousse, basil powder, pine seeds, sesame seed crouton & frozen Parmesan.

Cold Starters

- Angus Beef Carpaccio (R)** 63
With quail egg, lemon vinaigrette, rocket & parmesan.
- Burrata & Avocado Salad (V)** 69
Served with cherry tomato, avocado, pine seeds, basil mousse & balsamic.
- Classic Wagyu Steak Tartare (R)** 75/115
Served with organic egg & homemade herb croutons.

Cheese So Chic


Perfect to share

- Baked Camembert (V)** 95
Dauphinoise potatoes, lemon, garlic, honey, caramelized onions, fennel seeds served with fig chutney, homemade bread stick & roast garlic.
- Fondue Savoyarde (A)** 180
Melted reblochon cheese, white wine, Veal bacon potatoes, garlic, crispy onions, chives baked in a country loaf.
- Classic Fondue (V) (A)** 200/315
Melted brie, gruyère and comite cheese finished w.itr. white wine, Kirsch & lemon juice. Served with crispy French bread, boiled potatoes, broccoli & garlic confit.
- Cheese Plate (V)** 86
Selection of French Cheese served with Grapes, Chutney & Croutons.

*Discounts and promotions not applicable on "Cheese So Chic" items

Bistro Friends

DEAL

EVERY SUNDAYS 6 PM ONWARDS  **50% DISCOUNT ON TOTAL BILL**
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Homemade Pizzas

- Camembert Pizza (V)** 85
Fresh mozzarella, camembert cheese, dauphinois potatoes, lemon, garlic, honey, caramelized onions & fennel seeds.
- Chargrilled Chicken BBQ Pizza** 85
Chicken, fresh mozzarella, caramelized onions, rocket & house BBQ sauce.
- Premium Mama's Pizza (V)** 95
Fresh burrata, fresh mozzarella, sweet roasted red peppers, balsamic reduction, rocket, oregano & homemade tomato sauce.
- Summer Truffle Pizza (V)** 95
Italian truffle, aged parmesan, rocket, balsamic & homemade tomato sauce.

Add 10 AED each

Fresh Mozzarella / Aged Parmesan / Reblochon Cheese / Chicken / Mushrooms / Italian Veal Bacon / Roasted Red Peppers / Caramelized Onions / Organic Egg

SATURDAY BREAK-FRIENDS

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69

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99AED

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Desserts

Classic Crème Brûlée 35

Vanilla crème served with butter short bread.

St Tropez Chocolate Fondant 42

Served with white chocolate crumb, fresh berry compote & salted caramel ice cream.

Apple Tart Tatin 42

Served with Vanilla Ice Cream

Crêpe Sucrée 49

Banana, Nutella, pistachio, chocolate sauce and vanilla ice cream.
or
Mixed berries, Maple syrup, iced sugar and mint.

Le Colonel (A) 49

Vodka, lemon sorbet, lemon peel & mint leaves.

Premium Ice Cream 35

Pure Vanilla, White Chocolate & Raspberry, Chocolate Brownie, Strawberry, Salted Caramel, Cafe au Lait.

Sorbet 35

Lemon, Mango & Berry Fusion.

Cheese Plate 86

Selection of French Cheese served with Grapes, Chutney & Croutons.

Aged Digestives

Homemade Limoncello 45

Raspberry infused Cachaca 45

Vanilla infused Rum 45

Barrel-Aged Old Fashioned 100

Barrel-Aged Negroni 100

Dessert Cocktail

Salted Caramel Martini 75

Vodka, baileys, amaretto & salted caramel ice cream.

Signature Coffee

Café Viennois
Dark Chocolate
Hazelnuts (Latte/ Cappuccino)
Matcha Green Tea Latte
Maple (Latte/ Cappuccino)
Dark (Latte/ Cappuccino)
Vanilla Almond (Latte/ Cappuccino)
Raspberry (Latte/ Cappuccino)

Iced Coffee

22 Affogato
23 Caramel Coffee
23 Vanilla Coffee
25 Berry Me
25 Strawberry Coffee
25 Liqueur Coffee
25 Irish Coffee 75

Milkshakes 39

Premium Vanilla

Vanilla ice cream, homemade chocolate sauce, chocolate flakes & whipped cream.

Strawberry Deluxe

Strawberry ice cream, homemade strawberry syrup & whipped cream.

Chocolate Brownie

Chocolate brownie ice cream, homemade chocolate sauce, chocolate flakes, whipped cream & orange crumb.

Coffee

Americano / Black Coffee / Espresso Hot Chocolate / Single Macchiato 18
Double Macchiato / Double Espresso / Iced Coffee / Cappuccino / Latte / Mocha 21

Tea

English Breakfast Tea / Green Tea / Chamomile / Earl Gray 18
Iced Tea 21

Whipped Cream / Soya Milk /
Flavor Syrup / Almond milk / Coconut milk
Additional 3 AED

All prices are inclusive of 7% Dubai Municipality Fee and 5% VAT

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Beverages

Mocktails 29

Virgin Mojito

Lime, apple juice, brown sugar & mint leaves.

Virgin Piña Colada

Coconut milk, pineapple juice & sugar.

Virgin Mary

Tomato juice, lemon juice, worcestershire sauce, salt & pepper.

Virgin Hurricane

Fresh orange juice, fresh pineapple juice, passion fruit purée & lime juice.

Virgin Daiquiri

Fresh Pineapple juice, strawberries fruit & lime juice.

Soft Drinks

Pepsi, Diet Pepsi/Mirinda

7Up, Diet 7Up

Soda/Tonic/Ginger Ale

Orange/Apple/Pineapple/Cranberry Juice

Red Bull

Signature Coffee

Café Viennois

Black coffee, whipped cream, homemade chocolate sauce & chocolate flakes.

Dark Chocolate

Chocolate powder, milk & homemade chocolate sauce.

Hazelnuts (Latte / Cappuccino)

Double espresso, milk, hazelnut syrup & pistachio bit.

Matcha Green Tea Latte

Matcha green tea powder served with milk.

Maple (Latte / Cappuccino)

Double espresso, milk, maple syrup, caramel syrup & biscuits bit.

Dark (Latte / Cappuccino)

Double espresso, milk, homemade chocolate sauce & cinnamon powder.

Vanilla Almond (Latte / Cappuccino)

Double espresso, almond milk, vanilla syrup & almond bit.

Raspberry (Latte / Cappuccino)

Double espresso, milk, raspberry syrup, raspberry fruit and chocolate flakes.

**Whipped Cream / Soya Milk / Flavor Syrup
Almond milk/ Coconut milk**

Additional 3 AED

Ego Healthy 29

Healthy Smoothie

Fresh carrot juice, fresh apple juice & homemade ginger syrup.

Kiwi Supreme

Kiwi, banana, fresh orange juice & honey.

Green Vitamin

Avocado, spinach & fresh apple juice.

Berry Good

Blueberry, raspberry, strawberry & fresh apple juice.

Sunshine

Lemon, ginger, honey & frozen yogurt.

Fresh Juices 25

18 Fresh Orange / Fresh Green Apple

18 Fresh Carrot / Fresh Lemon /

18 Fresh Pineapple

Milkshakes 39

Premium Vanilla

Vanilla ice cream, homemade chocolate sauce, chocolate flakes & whipped cream.

Strawberry Deluxe

22 Strawberry ice cream, homemade strawberry syrup & whipped cream.

Chocolate Brownie

23 Chocolate brownie ice cream, homemade chocolate sauce, chocolate flakes, whipped cream & orange crumb.

Iced Coffee

Affogato

25 Espresso, 1 scoop of coffee ice cream, crushed hazelnuts & chocolate flakes.

Caramel Coffee

25 Double espresso, cold milk, 2 scoops of salted caramel ice cream, caramel sauce & whipped cream.

Vanilla Coffee

25 Double espresso, cold milk, 2 scoops of vanilla ice cream, chocolate flakes & whipped cream.

Strawberry Coffee

25 Double espresso, 2 scoops of Strawberry ice cream, strawberry fruit and whipped cream

Classics

COFFEE

Americano / Black Coffee / Espresso

Hot Chocolate / Single Macchiato

Double Macchiato / Double Espresso / Iced Coffee

Cappuccino / Latte / Mocha

TEA

Green Tea / English Breakfast Tea

Earl Grey / Chamomile Tea

Iced Tea

18

18

21

21

18

18

21