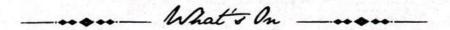
# ST TROPEZ

# Le Petit Dejeunes - SERVED DAILY FROM 10 AM TILL 12 PM



Choose any À la Carte Breakfast Can't be Redeemed with any other promotions on vo

French Pastry Check with your waiter the selection of the day.	17	Eggs Benedict Turkey ham slice & veal bacon crumb, spinach, poached eggs,	
Parisien Toast Basket Toasted country loaf served with strawberry jam, orange marmalade & butter.	30	crumpet & hollandaise sauce.  Crêpe Forestière  With creamy Sautéed mushrooms, spinach, gruyère cheese &	
Eggs & Croissant Poached eggs, turkey ham, gruyère cheese on a buttery crois	35 ssant.	fried egg.  Glorious Granola  55	
Morning Fruits Selection of fresh strawberries, banana, apple, watermelon,	39	With mixed berries, peach, mixed nuts, pumpkin seeds, honey, Maple syrup & coconut yogurt.	
pineapple, peach.  Eggs Florentine  Spinach, poached eggs, crumpets & hollandaise sauce.	40	Smoked Salmon & Avocado Benedict  Smoked salmon, avocado, poached eggs, hollandaise sauce on Country Loaf.	
Omelette with your choice of any 2 fillings Cheese / Tomato / Onions / Mushrooms / Beef Bacon / Roast Peppers / Spinach (Additional Dhs 5 for each extra filling)	40	St Tropez All Day Breakfast 58 Hash brown, beef sausage, baked beans, roast tomato, mushroom, fried egg & toast.	
French Toast Buttered brioche, clotted cream, glazed apples, candied wal	41 nuts	Eggs Royal 63 Smoked salmon, spinach, poached eggs, crumpet & hollandaise sauce.	
& ginger, apple glazed syrup & mint leaves.  Avocado on Country Loaf Poached eggs, crushed avocado, cherry tomatoes, pumpkin chili & basil.	46 seed,	Angus Steak & Eggs Marinated Angus rump, spinach & two eggs of your liking.	
<ul> <li>Crêpe Sucrée</li> <li>With mixed berries, Maple syrup, iced sugar &amp; mint.</li> <li>Banana, Nutella, pistachio, chocolate sauce and vanilla ice</li> </ul>	49 cream.	Sauteed Mushrooms Hash BrownX3 Wilted Spinach Beef Sausage Veal Bacon Chargrilled Tomatoes Avocado Baked Beans	
Croque Monsieur/Madame (: Turkey ham, french mustard, gruyere cheese, béchamel serv	51/58) red in	Smoked Salmon - 25 AED Extra Egg - 15 AED	



SATURDAY BREAK-FRIENDS =

DALIMITED BREAKFAST

a country loaf.

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



**EVERY SATURDAY from 10AM till 12PM** 

Bistro Friends EVERY SUNDAYS \$2 50 % DISCOUNT ON TOTAL BILL



Formule Dejeuner Served weekdays From 12PM till 2PM. Scan QR Code for Set Menu details

TWO COURSES 99AED THREE COURSES 115AED sk Your waiter for more infos.



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

99

Filled with Tomme de Savoie, turkey ham served with pea purée, parmentier potatoes, garlic chips & lemon beurre blanc.

Ecopez Burgers

St. Tropez Gourmet Burger
75
Homemade Angus beef burger, tomato, lettuce, onions two ways & sauteed mushrooms.

L'Affiance Burger
Double homemade Wagyu beef burger, St Tropez BBQ short ribs, tempura onion ring, lettuce, gherkins, roast tomatoes, American cheese & aioli.

St Tropez Foie Gras Gourmet Burger
Homemade Angus beef burger topped with seared foie gras, tomato, lettuce, onlons two ways & sauteed mushrooms.

Grilled Chicken Burger 7: Marinated NZ chicken, sliced avocado, red onions, shredded lettuce, tomato, American cheese & chili tomato mayo.

Beyond Burger (V) Served with avocado, tomato salsa, grilled pickled jalapenos, romaine lettuce, honey mustard dressing & American cheese.

The world's first plant-based protein that looks, cooks and satisfies life meet. July & delicious!

Add 10AED

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

Fids Corner 50

2 Courses + Soft Drink or Juice

White / Pink / Pomodoro sauce.

**Grilled Chicken Breast** With mashed potato.

Angus Steak with skinny fries. With mozzarella & pomodoro sauce.

**Chicken Tenders** With skinny fries

Mini Beef Burger With skinny fries

Sweets

Seasonal Fruit Salad

Vanilla Ice Cream and Chocelate Sauce

Checelate Crépe

Premium Ironman Angus Steak (250g) 105 24hrs marinated Ironman Angus rump served with pistachio, avocado, spring onions, Guajillo chili oil, black garlic broccoli & hand cut chips. Moules Marinière (A) 110 Steamed Scottish mussels with white wine, shallots, garlic & cream. Seared Salmon Fillet
With seasonal vegetables, cauliflower purée, fresh lemon wedge & lemon 115 butter sauce. Cornfed Chicken A La Moustarde NEW 120 Served with dauphinoise potatoes, Portobello mushroom & creamy moustarde Wagyu Bavette Steak (A)
Fingerling potatoes, French beans, red onion jam & red wine jus. 130 Confit Duck Leg (A) (Add 50 AED - Seared Fole Gras) 130 With dauphinoise potatoes, glazed yellow chicory, braised kale, cauliflower purée & black truffle Jus.

## FROM THE GRILL ( OR ON HOT STONE

All grilled items are served with a side dish and a sa

GRASS FED = New Zealand natural grass fed. ANGUS = Australian Rivenira 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
Sirioin	
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 (250a)	130

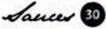
Dishes may contain alcohol or nuts (A) -alcohol (R)- raw (N)- nuts (V)- vegetarian

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 Roast Garlic Mashed Potato Skinny Fries **Dauphinoise Potatoes** 

**Sweet Potato Fries** Sautéed Mushrooms Hand Cut Chips Seasonal Vegetables Green Beans & Toasted Almonds (N) Spinach Gratin & Organic Fried Egg



Béarnaise & Truffle Sauce (A) Bone Marrow Red Wine Jus (A) Mushroom Mustard Aioli Black Garlic Sauce

Green Peppercorn (A) Lemon & Butter Sauce Blue Cheese BBQ Jus

# STIROPEZ

A La Caste - SERVED DAILY FROM 12PM TILL LATE

That Starter 46 Soup Du Jour Check with your waiter for the soup of the day. 46 Classic French Onion Soup With gruyère & sourdough croutons. Sautéed Wild Mushrooms (V) 56 With truffle oil, Parmesan cheese & rocket salad on sourdough bread. 58 **Prawns Tempura** Served with spiced tomato jam mayo, spring onions, coriander, red chili, pumpkin seeds, compressed watermelon & lime. **Crispy Spiced Calamari** 58 With cauliflower purée, French bean salad, romaine lettuce, spring onions & herbs rapeseed oil. **Terre & Mer Gourmand** 69 Seared scallops, marinated Angus ironman, orange segments, raspberry, currant berry, fig chutney, raisins, almonds, pine seeds, raspberry dressing on a cauliflower purée. 75 Escargot 6 Burgundy snails baked with parsley butter. Seared Foie Gras (A) 110 With pickled raisins, rocket, aged balsamic, apple ginger compote & homemade herb croutons Solods

58

65

55 75 Cold Starters

Angus Beef Carpaccio (R) With quail egg, lemon vinaigrette, rocket & parmesan.

Burrata & Avocado Salad (V) 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 Sa Chic

95

36

Baked Camembert (V)

Dauphinoise potatoes, lemon, garlic, honey, caramelized onions, fennel seeds served with fig chutney, homemade bread stick & roast garlic.

Fondue Savoyarde (A) 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 v.ftr. white wine, Kirsch & lemon juice. Served with crispy French bread, boiled potatoes, broccoli & garlic confit.

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

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

Bistro Friends **EVERY SUNDAYS & \$50 % DISCOUNT** 6 PM ONWARDS ON TOTAL BILL

Camembert Pizza (V)
Fresh mozzarella, camembert cheese, dauphinois potatoes, lemon, garlic, honey, caramelized onions & fennel seeds. Chargrilled Chicken BBQ Pizza Chicken, fresh mozzarella, caramelized onions, rocket & house BBQ sauce.

Premium Mama's Pizza (V)
Fresh burrata, fresh mozzarella, sweet roasted red peppers, balsamic reduction, rocket, oregano & homemade tomato sauce.

Summer Truffle Pizza (V) 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

UNLIMITED BREAKFAST



EVERY SATURDAY from 10AM till 12PM



Rocket, yellow chicory & raspberry vinaigrette. Homemade Pastas Côte d'Azur Fresh tagliatelle pasta with grilled prawns, red chili & lemon butter sauce.

Served with kale, pear, raspberry, raisins, pickled lemon, toasted almonds &

Grilled NZ chicken, lettuce, boiled egg, roast red pepper, cherry tomato, Italian yeal bacon, gruyère cheese & French dressing.

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.

Formule Dejeuner

Blond Quinoa Salad (V) (N)

With grilled chicken or prawns.

With arilled chicken or prawns.

Soignon Warm Goat Cheese Salad (V)(N)

oregano honey dressing.

French Cobb Salad

Classic Caesar (V)

With grilled chicken or prawns.

Served weekdays From12PM till 2PM. Scan QR Code for Set Menu details Or

Ask Your waiter for more infos.

TWO COURSES

99AED THREE COURSES

115AED



T&C Apply



Classic Crème Brulée 35

Vaniila creme 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

Crèpe Sucrée 49
Banana, Nutelia, 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.

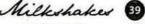
Aged Digestives

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 Iced Coffee 22 Affogato Café Viennois **Dark Chocolate** 23 Caramel Coffee Hazelnuts (Latte/ Cappuccino) 23 Vanilla Coffee Matcha Green Tea Latte 25 Berry Me Maple (Latte/ Cappuccino) 25 Strawberry Coffee Dark (Latte/ Cappuccino) 25 Vanilla Almond (Latte/ Cappuccino) 25 25 Irish Coffee Raspberry (Latte/ Cappuccino)



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.

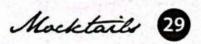
Americano / Black Coffee / Espresso Hot Chocolate / Single Macchiato 18 Double Macchiato / Double Espresso / Iced Coffee / Cappuccino / Latte / Mocha 21

Eea

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

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

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



#### 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.

Solt Deinks

Pepsi, Diet Pepsi/Mirinda 7Up, Diet 7Up Soda/Tonic/Ginger Ale Orange/Apple/Pineapple/Cranberry Juice Red Bull

Signature Coffee

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

# ST TROPEZ Beverages Go Stealthy 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.

18

16

39

22

23

23

25

25

25

25

25

Lemon, ginger, honey & frozen yogurt.

Fresh Juices

Fresh Orange / Fresh Green Apple 18 Fresh Carrot / Fresh Lemon / 18 Fresh Pineapple

Milkshakes

22

25

25

25

18 21

# 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.

Iced Coffee

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

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

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

Strawberry Coffee Double espresso, 2 scoops of Strawberry ice cream, straw berry fruit and whipped cream



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

7	
Green Tea / English Breakfast Tea	
Earl Grey / Chamomile Tea	
iced Tea	