

DRINKS

The brasserie does not sell or offer after-dinner drinks
Following an administrative decision due to excessive alcohol consumption
The brasserie no longer serves alcohol after 2.30pm for lunch service
and 10pm for dinner service. We do not serve aperitifs at the end of meals.

OUR REFRESHING DRINKS

Syrup with water «Monin» 3 cl	3,60€
Mint, Grenadine, Strawberry, Lemon, Peach, Orgeat, Gambetta	
Coca Cola, Zero, Cherry 33 cl	4,90€
Fuze Tea 25cl	4,90€
Evian 33cl	4,80€
Perrier 33cl	4,90€
Schweppes Tonic 25cl	4,90€
Sprite 25cl	4,90€
Fanta Orange 25cl	4,90€
Bitter 20cl	5,20€
Orangina 25cl	4,90€
Mangajo Yuzu & Lemon 25cl	5,90€
Mangajo Pomegranate & Green Tea 25cl	5,90€
Sparkling Fermented Tea Kombucha	6,90€
Passion Fruit & Raspberry, Lemon & Ginger 33cl	

DRINKS

Pastis 51, Ricard 4cl	4,90€
Martini Red, blanc 8cl	7,00€
Porto, Muscat 10cl	7,00€
Campari, Suze 8cl	7,00€
Kir Blackcurrant, Blackberry, Peach 15cl	7,50€
Kir Royal Delamotte brut 15cl	13,50€
J.B	9,00€

OUR COCKTAILS

Hugo Spritz	12,90€
Elderflower liqueur, prosecco, lemonade, lime, fresh mint	
Aperol Spritz	12,90€
Aperol, lemonade, prosecco	
Mojito	12,90€
White rum, lemonade, lime, fresh mint, cane sugar	
Bellini Framboise	12,90€
Raspberry puree, prosecco, raspberries	
Americano (home)	12,90€
Martini, Gin, Campari	

MINERAL WATERS

	50cl	100cl
St Georges Corsica flat natural mineral water	6,50€	9,50€
Orezza Corsica sparkling natural mineral water	6,50€	9,50€

OUR BEERS

PRESSION 25 cl	
Bud - Blond beer	4,90€
Hoegaarden - White beer	5,60€
BOTTLE 33 cl	
Leffe - Abbey blond beer	6,90€
Desperados - Flavoured beer	7,50€
1664 - Alcohol-free beer	5,60€

OUR FRUIT JUICES

PAGO 20 cl	4,90€
Orange, Pineapple, Strawberry, Apple, Apricot, Tomato, ACE	

OUR MOCKTAILS (Non-alcoholic) 11,90€

Le St Trop	Banana, strawberry, pineapple, sugar
Le Summer	Banana, orange, strawberry, grenadine, sugar
Virgin Mojito	Lemonade, lime, fresh mint, Cane sugar
Virgin Mojito strawberry or raspberry	Virgin Mojito, strawberry fruit or raspberry
Red Berry Mocktail	Raspberry purée, lemonade, red berries, fresh mint, cane sugar

OUR TAPAS AND STARTERS

Plate of panisses (8 pieces)	9,90€
Fried joëls (Eat-everything) Fried baby smelts, tartar sauce, lemon	12,90€
Panko Schrimp Tempura (6 pieces) Sweet and sour sauce	14,90€

OUR SHELLS

Gratinated mussels in Parsley Butter (10 pieces)	12,90€
Bouquet of cooked shrimps, cal. 20/30 (6 pieces) Aioli sauce	15,90€
Special Isigny Oysters No. 3 (6 pieces) PDO Isigny semi-salted butter, rye bread, shallot vinegar, lemon	17,90€

OUR SALAD MEALS

Veggie Poke Bowl Vegan falafel (chickpea balls), edamame, grated carrots, cherry tomatoes, red cabbage, cucumber, radish, guacamole and tortillas, quinoa	19,90€
Goat's cheese salad Goat's cheese log on toast, goat's cheese wrapped in brick pastry, duck breast smoked duck, tapenade on toast, walnuts, cherry tomatoes, radishes, garlic croutons, boiled egg, green salad	22,90€
Chicken Cesar salad Crispy breaded chicken, caesar sauce, tapenade on toast, Parmigiano reggiano ripened chips, cherry tomatoes, grits, cucumbers, Croutons with garlic, hard-boiled egg, roman salad	22,90€
Poke Bowl Salmon Ponzu, edamame, grated carrots, tomatoes, red cabbage, cucumber, radishes, guacamole, tortillas, and quinoa	22,90€
Italian salad Mozzarella wrapped in a pastry sheet, breaded mozzarella, Serrano ham, cucumbers, mature Parmigiano Reggiano shavings, marinated grilled peppers, breadsticks, tomatoes, endives, green salad	23,50€
St Trop salad Norwegian smoked salmon (2 pieces), toasts, sweet Isigny A.O.P. butter, razor clams gratinated with parsley butter, lemon, tomatoes, radishes, endives, cucumbers, cooked shrimp cal. 20/30 (2 pieces), aioli sauce	24,50€

OUR PLANCHA-GRILLED FISH

OUR SPECIALTY MUSSELS AND FRIES

Mussels and fries in cream sauce (approx. 1 kg Mediterranean) 19,90€
Cream sauce, garlic, parsley, white wine. Fresh fries

Mussels and fries with roquefort cheese (approx. 1 kg Mediterranean) 21,90€
Roquefort sauce, cream, garlic, parsley, white wine. fries

Grilled Mediterranean sea bream fillet 24,90€
with virgin sauce
homemade mashed potatoes and grilled seasonal vegetables

Salmon tartare, Mango, guacamole, ponzu sauce 26,90€
Condiments : ginger, shallot, dill
French fries and green salad

Plancha-grilled tuna steak, virgin sauce 27,90€
Homemade mashed potatoes, season grilled vegetable

Plancha-grilled octopus tentacle 33,90€
Mashed sweet potatoes, chimichurri sauce

St Trop's parillada (For 1 person) 35,90€
Assortment of plancha-grilled fish for one person
Mediterranean sea bream fillet, tuna steak, snacked scallops
Homemade mashed potatoes, season grilled vegetables, aioli sauce

CHILDREN'S MENU

(Up to 12 years) 13.50€

Fresh minced steak (origin France)
Choice of side dish*

Fish & chips
Fresh chips

Homemade breaded chicken tenders
Choice of side dish*

Fried mussels with cream

Ice cream (1 ball of your choice) Or Fresh fruit salad

*French fries, mesclun salad, homemade mashed potatoes or grilled vegetables

OUR GRILLED MEATS

Grilled beef skewer (approx. 250g)

25,90€

Simmental beef hanger steak
Fresh fries, mesclun salad

Cheeseburger St Trop

24,90€

Freshly grilled butcher's steak 150g (Origin France), organic brioche bun with sesame seeds, grilled bacon, melting cheddar sauce, red onions, tomatoes, burger sauce, green salad, fresh Chips

Charolais Beef tartare, razor clam (180g, French origin)

25,90€

Shallots, capers, parsley, red onions, tabasco, worcestershire sauce
French fries, mesclun salad

Grilled duck breast (450g, French IGP south-west origin)

34,90€

Baked potatoes with mushroom sauce

Dry-aged grilled rib of beef (500/550g, French origin)

39,90€

Pepper sauce, fresh chips

Extra sauce of your choice

3,00€

Pepper sauce - Roquefort sauce - Mushroom sauce

MENU ST TROP

Valid 7/7, lunch and dinner

[Starter + Main course]

36,90€

STARTERS

Fried joëls

Fried baby smelts, tartar sauce, lemon

Or

Gratinated mussels in Parsley Butter

(10 pieces)

PLATS

Mediterranean Sea Bream Fillet with virgin sauce

Homemade mashed potatoes,
grilled seasonal vegetables

Or

Grilled beef skewer (approx. 250g)

Fresh chips, green salad

OUR DESSERTS

Check out our ice cream menu

Crème brûlée with vanilla and brown sugar 10,90€	Lemon meringue tart Toffie drizzle, whipped cream Dessert made by our pastry chef 11,90€
Fresh fruit salad 10,90€	Organic chocolate fluffy heart vanilla ice cream, custard 12,50€
Profiteroles Choux pastry with vanilla ice cream, hot chocolate sauce, whipped cream 12,50€	Chocolate dome Crunchy praline chocolate, whipped cream Dessert réalisé par notre chef pâtissier 11,90€
Coffee/ Tea gourmet Assortment of homemade sweets accompanied by a coffee/ tea 12,90€	Iced Nougat Red fruits drizzle, pistachios chips, whipped cream 11,90€
Irish Coffee 15,00€	

Scoop of ice cream & sorbet

Vanilla, chocolate, strawberry, lemon, peach, speculoos,
coconut, caramel beurre salé, mango, coffee, pistachio,
rum-raisin, mint-chocolate, cookies, banana

3,00 €

HOT DRINKS

Our selection of Kusmi-Tea teas Black tea, Earl Grey tea, Peppermint green tea, Jasmine green tea, Black tea with four red fruits	5,50€
Our selection of Kusmi-Tea infusions Verbena infusion	5,50€
Coffee, decaffeinated	2,60€
Cream coffee, Cappuccino with milk	3,90€
Hot chocolate	4,80€
Whipped cream cappuccino	5,50€
Viennese chocolate	5,50€

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and at 11:00 PM for dinner service.
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and 10:00 PM for dinner service. We do not serve aperitifs after meals.

PROVENCE WINES

Glass 50cl 75cl

HILLS OF AIX-EN-PROVENCE

Chateau St Hilaire Provence A.O.P (Rosé, Red, white)	7,50€	22,00€	32,00€
Château La Coste “Le Blanc” A.O.P “Bio” (White)		35,00€	45,00€
Château La Coste “Rosé d’une Nuit” A.O.P “Bio” (Rosé)		35,00€	45,00€
Château La Coste “Le Rouge” A.O.P “Bio” (Red)		35,00€	45,00€

CÔTES DE PROVENCE

Rimauresq Cru Classé A.O.P “Bio” (White)	9,50€		55,00€
Rimauresq Cru Classé A.O.P “Bio” (Rosé)	9,00€		50,00€
Rimauresq Cru Classé A.O.P “Bio” (Red)	10,00€		60,00€

CASSIS

Domaine du Paternel «Esprit de Famille» A.C.P “Bio” (White)	10,00€	45,00€	55,00€
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BANDOL

Domaine du Paternel Grande Reserve A.O.C “Bio” (Red)			70,00€
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PALETTE

Château Simone A.P.C (Red, White)			85.00€
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CÔTES DE BERGERAC

La fleur de Mondésir soft White (A.O.P)	8,00€		40,00€
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OUR SELECTION OF CHAMPAGNE

Glass of Champagne 15cl - Delamotte brut Maison Laurent-Perrier	13.50€		85.00€
Delamotte brut (Maison Laurent-Perrier) 75cl			80.00€
Laurent-Perrier Brut 75 cl			90.00€
Laurent-Perrier Rosé 75 cl			180.00€
Laurent-Perrier Grand Siècle 75 cl			320.00€
Dom Pérignon vintage brut 75 cl			360.00€