

STARTERS

- NIÇOISE SALAD** 34
Tuna ventresca, tomatoes, spring onions, eggs, anchovies
- QUINOA SALAD** 26
Quinoa, pomegranate, green apple, coriander and nuts mix
- MISO SPINACH SALADE**..... 26
Spinach, green beans, Manchego & miso
- BURRATA IGP**..... 30
Bio local tomatoes, basil pesto
- PROSCIUTTO & MELON** 26
18 – months Parma ham, melon from Provence
- AVOCADO TOAST** 26
With salmon +5
- GASPACHO** 26
According to the chef



beefbar
Born in Monte-Carlo

STREET FOOD

- HAMACHI CRUDO** 25
Yellowtail, lemon soy sauce, black truffle
- SEABREAM CEVICHE** 28
Green papaya, mango, caramelized cashew nuts

STEAMED

- GINGER SEABREAM** 38
Imperial soy sauce filet & fresh ginger

GROUND

- RELAIS DOUBLE CHEESE** 42
Double cheeseburger, Beefbar sauce made with butter, black truffle & an extract of sauce Originale Relais de Paris

SIDES

- Fries 12
Corn 19
Green salad 10

MAIN DISHES

- TROFIE AL PESTO** 26
Trofie, Zeffirino pesto
- HEALTHY POKE BOWL**..... 38
Rice, cucumber, fresh avocado, cherry tomatoes
- CROQUE SANDO** 30
Dry aged beef ribeye ham & la sauce Beefbar
- ICONIC PIZZA** 26
Summer truffle, roquette and parmesan
- PIZZA MARGARITA** 18
Tomato, mozzarella and fresh basil

DESSERTS

- FRUIT BASKET** 32
Berries & chantilly, for 2
- CUT FRUIT PLATTER** 15
Seasonal fruit selection
- CHOCOBEEF** 15
Triple chocolate mousse, brownie, caramel
- ICE CREAMS & SORBETS** 13

LOU  PINET

HÔTEL · SAINT-TROPEZ