



St TrOpez Club

SEAFOOD AND FRENCH CUISINE

By Séverine et Frédéric

CARTE DES VINS

Open Wednesday to Friday 5pm to 11pm and Saturday 12pm to 11pm

Drinks are served until 10:30pm

Sparkling Wine

Bouvet Ladubay Brut, Saumur, NV - Btl £32.00

Classic zesty freshness with soft honeysuckle and apple flavours.

Bouvet Brut Rosé, Saumur, NV - Btl £37.00

Creamy. Fresh. Floral. It's full of raspberry and peach flavours with a touch of white blossom.

Midas Prosecco (Extra Dry) D.O.C, Friuli, Italy - Btl £42.00

Single estate. Fresh and fruity bouquet, hints of apple, floral wisteria, and notes of crusty bread. A fine persistent mousse.

Midas Prosecco Rosé D.O.C (Extra Brut), Friuli, Italy - Btl £46.00

Single estate. Elegant bouquet of red fruits and currants, with floral notes that linger on the palate. A pleasantly dry and fruity finish.

Rosé Champagne

Brut Rosé, Henri Donson, NV - Btl £52.00

Beautifully elegant, delicate Champagne Rosé from outstanding small producer Donson.

Cattier Premier Cru Rosé, Montagne de Reims, NV - Btl £68.00

A rich, complex rosé with notes of blackcurrant, redcurrant and strawberry.

Billecart Salmon Rosé, Mareuil-sur-Aÿ, NV - Btl £112.00

Pure, fresh and intense with beautiful raspberry aromas.

Champagne

Paul Drouet Brut, Reims, NV - Btl £49.00

The ultimate classic aperitif but it also pairs beautifully with rich fish dishes.

Cattier Premier Cru Brut, Montagne de Reims, NV - Btl £58.00

Centuries of expertise from the Cattier family result in this toasty Champagne with flavours citrus, peach and brioche.

Veuve Clicquot Brut, Reims, NV - Btl £80.00

The palate has a rich, biscuity and toasty flavour. It is fresh but decadent.

Bollinger Special Cuvée, Aÿ, NV - Btl £105.00

A delicious roundness and spiciness with a creamy texture.

Ruinart Blanc De Blancs, Reims, NV - Btl £128.00

One of the finest blanc de blancs you can drink.

Dom Perignon, Épernay 2013 - Btl £255.00

Vibrant and aromatic with exceptional depth and complexity.

Wines By The Glass

SPARKLING WINE

Bouvet Ladubay Brut, Saumur, NV - 125ml **£8.00**

Bouvet Brut Rosé, Saumur, NV - 125ml **£9.00**

ROSÉ CHAMPAGNE

Brut Rosé, Henri Donson, NV - 125ml **£13.00**

CHAMPAGNE

Brut Rosé, Henri Donson, NV - 125ml **£13.00**

Paul Drouet Brut, Reims, NV - 125ml **£11.00**

WHITE WINE

Sauvignon Blanc, Eclat de Mer, Pays d'Oc 2022 - 175ml **£8.20** 250ml **£11.00** 500ml **£22.00**

Picpoul de Pinet 2023 - 175ml **£8.75** 250ml **£12.00**

Muscadet Sèvre-et-Maine 'Sur Lie', Dom. de la Tourmaline 2022 - 175ml **£9.25** 250ml **£12.40**

Chablis, Domaine Denis Race, Burgundy 2022 - 175ml **£11.00** 250ml **£14.70**

Sancerre, Domaine la Barbotaine, Loire 2022 - 175ml **£12.25** 250ml **£16.35** Btl **£49.00**

Chablis 1er Cru, Fourchaume, Burgundy 2022 - 375ml **£38.00**

RED WINE

Merlot, Pavillon des Trois Arches, Pays d'Oc 2022 - 175ml **£8.20** 250ml **£11.00** 500ml **£22.00**

Fleurie, Georges Duboeuf 'Flower Label' Beaujolais 2022 - 175ml **£9.75** 250ml **£13.00**

Malbec, Quid Pro Quo, Argentina 2022 - 175ml **£10.25** 250ml **£13.70**

Pinot Noir 'Septembre', Edouard Delaunay, Burgundy 2020 - 175ml **£11.25** 250ml **£15.00**

ROSÉ WINE

Le Bois des Violettes, Pays d'Oc 2022 - 175ml **£8.20** 250ml **£11.00** 500ml **£22.00**

Routas Rosé, Coteaux Varois en Provence 2022 - 175ml **£10.50** 250ml **£14.00**

Château Minuty 'M de Minuty' Rosé, Côtes de Provence 2022 - 175ml **£15.00** 250ml **£20.00**

ALCOHOL FREE WINE

Mcguigan Zero Sauvignon Blanc, Australia 175ml **£8.00** 250ml **£10.70**

Mcguigan Zero Shiraz, Australia 175ml **£8.00** 250ml **£10.70**

Noughty Organic Sparkling Chardonnay, Germany 125ml **£8.00**

DESSERT WINE

Monbazillac Bajac, Cave de Monbazillac 2015 - 125ml **£9.95**

Sauternes Monteils 2010 - 125ml **£12.95**

PORT

Taylor's First Estate Reserve - 70ml **£7.50**

Taylor's Tawny 20 Year Old - 70ml **£9.95**

Croft 2000 - 70ml **£14.50**

Our sommelier Sebastien is always happy to help guide your choices or offer a taste if you wish

Cocktails

SPARKLING

BB's Fave - £14.00

Gin, Syrup and Lemon, topped with Sparkling wine.

St TrOpez Royale - £14.00

A raspberry flavoured Royale drink garnished with fresh raspberries.

Aperol Spritz - £11.00

Aperol, Bitters and Sparkling wine topped with Soda.

Bellini - £14.00

Peach puree, schnaps and sparkling wine.

Kir Royale - £11.00

Cassis topped with sparkling wine.

Bucks Fizz - £8.00

Orange juice topped with sparkling wine.

ST TROPEZ CLASSICS

Mojito - £14.00

Mint, Bacardi, sugar, lime and soda.

Negroni - £15.00

Equal parts Gin, Campari and Martini Rosso.

Old Fashioned - £14.50

A classic Old Fashioned using Bourbon, brown sugar and Angostura bitters.

Pornstar Martini - £16.00

A popular Passion Fruit classic, with Passoa Liqueur and a shot of Prosecco on the side.

Margarita - £14.00

Tequila, lime, agave syrup and Cointreau with a choice of either salted, sugared or plain rim.

Cosmopolitan - £14.00

Cranberry and Absolut Vanilla flavoured cocktail with a citrus twist.

Bloody Mary - £14.00

Vodka and tomato based drink served spicy or not spicy to suit your taste.

Martini - £15.00

Gin or Vodka, shaken or stirred, with Lemon rind or Olive.

DIGESTIVE

Brandy Ron Alexander - £14.00

A sweet and creamy cocktail with a distinct taste of chocolate.

Espresso Martini - £14.00

Vodka, Coker Cold Brew Liqueur and Espresso, a true classic.

Baileys Espresso Martini - £15.00

An Espresso Martini for the Baileys lovers out there.

LOW ALCOHOL

Low Martini - £9.00

A low alcohol Gin Martini (vermouth used still has some alcohol)

Tom Collins - £12.00

Gordons Gin and lemon juice topped with sparkling water.

Daiquiri - £14.00

A delicious Bacardi Cocktail available in Lime, Peach, Passion fruit, Raspberry or Strawberry flavours.

Dark and Stormy - £14.00

A fiery flavoursome Cocktail with Dark Rum and Ginger Beer.

Sex on the Beach - £14.00

A refreshing classic with Vodka, Orange, Cranberry and Peach flavours.

Long Island Iced Tea - £16.00

5 spirits to really pack a punch, not for the faint-hearted.

Amaretto/Whisky Sour - £14.00

A popular frothy drink flavoured with Lemon and Bitters, we can make it with Amaretto or Whisky.

Bramble - £13.00

A Raspberry, Gin and Elderflower combination, perfect for spring.

MOCKTAILS

Berry Burst - £7.50

Crushed Raspberries, Apple juice and Cranberry juice topped with sparkling water.

St TrOpez Sunrise - £7.50

Orange and Pineapple juice shaken over ice, finished with Grenadine.

Elderflower Mojito - £7.50

An alcohol free version of a mojito with elderflower flavours.

Conker Bowser - £9.00

A cucumber and alcohol free Gin and tonic.

IF YOU HAVE A COCKTAIL IN MIND THAT IS NOT ON THE MENU AND WE HAVE THE INGREDIENTS, WE WILL BE HAPPY TO MAKE IT FOR YOU!

Food Selection

ONLY AVAILABLE AT ST TROPEZ CLUB. FOOD IS SERVED UNTIL 9:30PM

POOLE OYSTER BAR

Our oysters are cultivated next to Brownsea Island by Dorset Oysters

£4.00 each

Au Naturel, Tabasco, lemon and shallot vinegar **GF DF**

Spicy, in a hot Bloody Mary mix with celery salt and fresh chillies **GF DF**

Grilled with Normandy garlic butter **GF**

Deep fried in Tempura with a pineapple, mango and plum sticky sauce **GF DF**

SIDE ORDERS - £4.00

Freshly baked baguette with butter

100g Frederic's Signature St Tropez olives **(Vg) GF DF**

Crispy French Fries **GF DF**

Mixed Garden Salad **GF DF**

FRENCH & FRESH TAPAS

£9.00 each

Prawn cocktail topped with Cognac Marie-rose sauce **GF DF**

Wye Valley Smoked Salmon with horseradish cream and caperberries **GF**

Tempura giant tiger prawns (x3) very garlicky aioli dip **GF DF**

Monkfish skewers, coconut red Thai curry sauce **GF DF**

Lemon sole goujons with fresh homemade mayonnaise **GF DF**

Traditional Beef Bourguignon **GF DF**

Tempura mixed seasonal veg with a sweet chili dip **(Vg) GF DF**

Rope grown mussels mariniere **GF**

Pot of very mature Burgundy Epoisses cheese with celery and biscuits

Homemade fishcake, plum and sweet chilli sauce

Chicken liver terrine with apricot chutney and toast

Please ask our full list of desserts from our lounge restaurant

GF = Gluten Free DF = Dairy free Vg = Vegan

Our tempura batter is Gluten Free

All prices are subject to an 10% optional Service charge

White Wine

Sauvignon Blanc, Eclat de Mer, Pays d'Oc 2022 - Btl £32.80

With beautiful acidity, also find aromas of citrus and white flowers and a touch of herbaceousness.

Picpoul de Pinet 2023 - Btl £35.00

Bone-dry with crisp acidity and green apple freshness. The perfect thirst quencher.

Muscadet Sèvre-et-Maine 'Sur Lie', Dom. de la Tourmaline 2022 - Btl £37.00

A natural pair to seafood with a slight spritz.

Viognier, Baron de Baussac, Pays d'Oc 2022 - Btl £36.00

Apricots and white peach, hints of elderflower and fresh pineapple.

Sauvignon Blanc, Fernlands, Marlborough, New Zealand 2022 - Btl £37.00

Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

Côtes du Rhône Blanc, Aimé Arnoux, Rhône 2022 - Btl £38.00

The quintessential wine for lovers of rich, textured and perfumed whites. Expect floral notes of blossom and ripe flavours of stone fruits.

Chablis, Domaine Denis Race, Burgundy 2022 - Btl £44.00

Restrained citrus and touch of stone fruit with a chalky quality on the nose. Very balanced throughout, the palate is clear and linear with pleasing citrus underpinned by a fine minerality. A classic, reliable expression of Chablis.

Pouilly Fumé, Corty, Vallée de la Loire 2022 - Btl £45.00

Subtle aromas of grass, fresh fennel and gunflint against a backdrop of citrus.

Macon Lugny, Les Coteaux des Anges, Burgundy 2022 - Btl £49.00

Honeyed. Peachy. Crisp.

Sancerre, Domaine la Barbotaine, Loire 2022 - Btl £49.00

Full and round in the mouth with fruity grapefruit and orange flavours but also an almond nuttiness, supported by elegant zingy lees and acidity.

St Véran, 'Haute Cuvée', Rijckaert F. Rouve, Burgundy 2022 - Btl £51.00

Exceptional. Aged in small oak barrels, it is rich, round and succulent.

Montagny 'Vieilles Vignes', Caves des Vignerons de Buxy, Burgundy 2020 - Btl £60.00

From thirty-year-old vines which concentrate the flavour. Ripe apple, citrus and white blossom and it's left unoaked so the fruit flavours can really shine through.

Chablis 1er Cru, Fourchaume, Burgundy 2022 - Btl £69.00

This fantastically elegant Chardonnay comes from top-quality vineyards and a renowned producer. A deep fruit concentration with very bright freshness.

Saint-Aubin 1er Cru, Dom. Gérard Thomas et Filles, Burgundy 2022 - Btl £69.00

Subtle sweet spice, minerality, hazelnut aromas, vanilla on the palate.

Viré-Clessé Vieilles Vignes, Christophe Cordier, Burgundy 2021 - Btl £73.00

Elegant yet opulent, this wine combines fresh fruit on the palate with a mineral core and a slight toastiness.

Meursault, Albert Bichot 2019 - Btl £120.00

Great complexity with notes of candied lemon and almonds, white flowers, and freshly baked bread.

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Red Wine

Merlot, Pavillon des Trois Arches, Pays d'Oc 2022 - Btl £32.80

Juicy notes of plum and blackberry entwine with hints of spice and chocolate.

Ventoux Aimé Arnoux, Rhône 2020 - Btl £34.00 ORGANIC

Rich and complex, this wine is classic Rhône: a blend of Grenache, Syrah, Carignan, Mourvèdre and Cinsault. With plenty of intense red-fruit aromas and spicy nuances, it's a real reflection of the sunny limestone plateau on which the vineyards are located.

Fleurie, Georges Duboeuf 'Flower Label' Beaujolais 2022 - Btl £39.00

Fleurie produces floral, delicate wines. Think violets and red berries with a silky texture.

Château de Pennautier, Cabardès 2020 - Btl £39.00

Predominantly made from Cabernet Sauvignon, you can taste blackcurrant, raspberry and baking spices.

Malbec, Quid Pro Quo, Argentina 2022 - Btl £41.00

A silky red which is all about the plummy, cherry fruit flavours. A little oak adds structure but not to overpower the vibrant fruitiness.

Côtes du Rhône, Cellier D'Or 2022 - Btl £44.00

A medium-bodied rich, dark red with appealing aromas of peppery spice and soft warm summer berries.

Pinot Noir 'Septembre', Edouard Delaunay, Burgundy 2020 - Btl £45.00

Complex and fresh, with flavours of raspberry, blackcurrant and cherry.

Cairanne, Le Relais du Roi, Rhône 2020 - Btl £43.00

Black plum, blackberry, liquorice and woody spice.

Lalande-de-Pomerol, Château La Pervenche, Bordeaux 2022 - Btl £51.00

A savoury dark fruit character with freshness on the palate and a hint of grip on the finish.

Margaux, Ségla, Margaux 2016 - Btl £79.00

Showing fragrant notes of ripe fruits, violets and cedar with beautiful length, balance and delicate tannins. A great example of a Margaux drinking well now.

Gevrey Chambertin, Burgundy 2017 - Btl £91.00

Unfurls in the glass with notes of earthy, ripe berryfruit and velvety tannins.

Saint-Julien, Château Lagrange 2014 - Btl £159.00

From one of the finest estates in Saint-Julien. Expect elegant flavours of black cherry, raspberry, blackcurrant and notes of tobacco and white pepper. It's drinking perfectly now, showing off its finesse and complex flavours.

Rosé Wine

Le Bois des Violettes, Pays d'Oc 2022 - Btl £32.80

Dry and refreshing with strawberry fruit.

Routas Rosé, Coteaux Varois en Provence 2022 - Btl £42.00

Elegant and delicate with strawberry, raspberry and redcurrant flavours.

Château Minuty 'M de Minuty' Rosé, Côtes de Provence 2022 - Btl £59.00

Iconic; herbal, refreshing and peachy.

Château d'Estoublon 'Roseblood' Rosé, Méditerranée 2022 - Btl £59.00

A new star rosé with dazzling freshness that awakens the palate.

Dessert Wine

Monbazillac Bajac, Cave de Monbazillac 2015 - Btl £58.00

A nose of candid white fruits and fresh honey. Good with fruit desserts.

Sauternes Monteils 2010 - Btl £75.00

Powerful with a good balance between acidity and sweetness. Excellent with blue cheese.

Port

Taylor's First Estate Reserve - Btl £70.00

A young and vibrant and crammed with blackcurrant, plum and liquorice flavours.

Taylor's Tawny 20 Year Old - Btl £90.00

Complex, spicy, jammy and nutty aromas, hints of orange flower and a fine oakiness.

Croft 2000 - Btl £140.00

Expansive, pure and rich with sweet ripe black cherries, bilberry and violets.

Alcohol Free Drinks

WHITE WINE

Mcguigan Zero Sauvignon Blanc, Australia - Btl £32.00

Aromas of gooseberry and citrus. On the palate, it's medium bodied but really refreshing.

RED WINE

Mcguigan Zero Shiraz, Australia - Btl £32.00

Subtle spice and vanilla notes complimented by plum and forest berry aromas.

SPARKLING WINE

Noughty Organic Sparkling Chardonnay, Germany - Btl £32.00

This vibrant sparkling has been entirely de-alcoholised. Fresh and crisp with notes of green apple and fine bubbles.

BEER

Peroni 0% 330ml £6.00

Guinness 0% 400ml £6.00

Beers

Kirin Ichiban Half £4.00 Pint £7.00

Shipyard Pale Ale Half £3.50 Pint £6.00

Guinness 400ml £6.00

Peroni 330ml £6.00

Peroni Gluten Free 330ml £6.00

Sassy Cidre 330ml £6.00 750ml £18.00



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By Séverine et Frédéric

3 High Street, Poole, Dorset BH15 1AB

01202 670769

info@st-tropez-lounge.uk • www.st-tropez-lounge.uk

Wifi Code: BT-3MC2MT - 6TJDmCm3qDAUCn

