

LUNCH AT ST TROPEZ

our table d'hôte menu

Tuesday, Wednesday and Thursday from 11.30am to 4.00pm Sunday 11.30am to 2.30pm

Main course only £21.50 | Two courses £26.50 | Three courses £31.50

COMPLIMENTARY FRESHLY BAKED BAGUETTE, BUTTER AND OLIVES*

APERITIE

GLASS OF SAUMUR BOUVET LADUBAY KIR ROYAL MINUTY PROVENCE ROSÉ 175ml ANY COCKTAIL of your choice Unlimited SOFT DRINKS £6.00 £6.00 £8.00 £8.00 £8.00

POUR COMMENCER

Our award-winning
CAYENNE PEPPER AND COGNAC
PRAWN COCKTAIL (GF DF)

LIGHTLY SPICY CRAB BISQUE with rouille and croutons (can be GF DF)

HOMEMADE MI-CUIT CHICKEN LIVER PARFAIT with toast (can be GF)

REBLOCHON TARTIFLETTE, melted reblochon on potatoes, onion marmalade and mushrooms (V GF)

LES PLATS PRINCIPAUX

TEMPURA COD

gold dust and homemade tartare sauce, French fries (GF DF)

VEGETARIAN SEASONAL VEGETABLES IN RED THAI CURRY

black wild and basmati rice timbale (V GF DF)

FRUIT DE MER PLATTER

2 oysters, 2 fresh prawns, 2 garlic scallops, and mussels with French fries (GF DF)

FRESH EGG PASTA TAGLIATELLE & BOEUF BOURGUIGNON

with parmesan

EXTRASIDES £4.50 each

PEAS A LA FRANCAISE

GARLIC AND NORMANDY BUTTER GREEN BEANS

SAUTÉED POTATOES

DAUPHINOISE POTATOES

GARDEN SALAD

TEMPURA VEGETABLES

POUR FINIR

PROFITEROLES

vanilla ice cream and chocolate sauce

CREPE ANGLAISE

lemon and sugar

CAPPUCCINO AFFOGATO (GF)

EPOISSES MATURED BURGUNDY

CHEESE and crackers











Enquire today to become a member of our private club

St TrOpez Club SEAFOOD AND FRENCH CUISINE

By Séverine et Frédéric

St Tropez Club 3 High Street Poole BH15 1AB