

Althoff
VILLA
BELROSE

Saint Tropez

Starters

Vicciola beef carpaccio

black truffle, aragula & hazelnuts

49 €

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Red mullet Pissaladière

and mesclun salad

31 €

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Lobster salad

avocado, mango and stracciatella

66 €

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Sicily Gamberi rossi Tartare

Olive oil and Oscietra caviar

75 €

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Vialone Nano risotto

mushrooms, black truffle & parmaggiano reggiano 36 months

starter 37 € / main 48 €

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Vegetable garden of Provence

olive and rosemary crumble, cherry tomato juice

starter 29 € / main 36 €

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Fish

Lobster tagliolini

Black truffle and parsley

58 €

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John Dory's filet

seasoned artichoke and crushed potatoes

52 €

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Cod's back

braised fenel and sauce vierge

34 €

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Seabass

grilled or in salt crust served with vegetables

(to share for two)

165€

Meat

Black Angus filet steak

truffled mash potato, red wine sauce

62 €

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Square of lamb

Provence vegetables and lamb's jus

52 €

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Aubrac Rib steak

Riviera vegetables and red wine sauce

(to share for two)

175 €

For guest subject to allergies, please ask to the restaurant supervisor for a detailed list of the allergens.

Meat origins: France and Italy.

All taxes and services are included in the price

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Cheeses

Selected cheese plate

selected by « Maison Ragusa »

23 €

Desserts

Strawberry baba

savarin, whip cream, strawberry and yogurt icecream

19 €

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Apricots and amaretto pie

apricots marmelade & rosmar, amaretto

19 €

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Tiramisu café et noisette

22 €