

Althoff

VILLA
BELROSE

Saint Tropez

————— Le Méditerranée —————

The restaurant “Le Méditerranée” welcomes you around the pool, in an elegant and relaxed setting.

Every day from 12:00 PM to 6:00 PM, come enjoy sunny cuisine with the flavors of the South.



THE LEADING HOTELS
OF THE WORLD®

Starters

Burrata di Buffala (125g)

tomatoes cerises, basilic, oignons rouges, olives taggiasche
26 €

Le Jardin Niçois

Featuring tuna ventresca, organic egg, heirloom tomatoes, crisp green beans, spring onions, Taggiasca olives, sweet peppers, and Riviera-style vinaigrette
26 €

Caesar Salad with Free-Range Chicken

Crunchy romaine hearts, organic egg, aged Parmesan, red onions, crispy bacon, and anchovy Caesar emulsion
28 €

Charolais Beef Tartare (180g)

Hand-cut to order with a minute knife, delicately seasoned with pistou and toasted flavors
28 €

Creamy Avocado Tartlet

With tangy grapefruit, prawns enhanced with toasted sesame, and bursts of citrus
30 €

Le Club Belrose – Chicken

Toasted bread, naturally cooked chicken breast, fresh tomatoes, organic egg, crisp lettuce, and grilled bacon / Served with pommes frites
32 €

Le Club Belrose – Smoked Salmon

Toasted bread, smoked salmon, fresh tomatoes, organic egg, crisp lettuce, and salmon roe Served with pommes frites
32 €

Lobster Roll Belrose

Lightly butter-toasted brioche bun, lobster shreds, bisque and lemon mayonnaise, fresh spring onions, and lemon caviar / Served with pommes frites lightly dusted with curry
49€

Pasta

Fettuccine alla Caprese

Fettuccine sautéed in olive oil, baked cherry tomatoes, slivers of sweet garlic and fresh basil
26 €

Fettuccine al tartufo

Fettuccine in a smooth truffle sauce, light cream, aged Parmigiano Reggiano Italian truffle oil and wild arugula
36 €

Pizza

Burrata e Pomodorini

Cherry tomatoes, mozzarella, creamy Burrata, fresh basil, arugula, Gassin olive oil
24 €

Pepperoni & Ricotta

Spicy Pepperoni, cherry tomatoes, mozzarella, creamy ricotta, roasted peppers and taggiasche olives
26 €

Tartufo e Funghi

Light truffle cream, summer truffle shavings, aged parmesan
45 €

Fish

Octopus

Slow-cooked at low temperature, served over a lightly seared ratatouille, and topped with a gentle garlic-infused jus and bergamot olive oil
€ 42

Fish of the day "à la Provençale"

Roasted unilaterally served whole (approx. 600g). Accompanied by a cocotte of sun-kissed vegetables fragranced with Herbes de Provence and confit garlic.

sauce vierge made from olive oil from Gassin, lemon juice, capers, fresh basil
€69

Meat

Le Burger Belrose

Lightly toasted homemade brioche bun, 180g Charolais beef patty, aged Comté AOP, pickled red onions, heirloom tomato, young greens, and a mild tarragon mustard sauce, served with crispy pommes frites
32 €

Supreme of farm-raised chicken

Roasted with lemon butter, served with crisp green asparagus, creamy mashed potatoes, and a fragrant rosemary jus
38 €

Charolais entrecote steak 200gr

Seared in butter and fresh thyme, served with Delicatesse potatoes sautéed in wholegrain mustard, and finished with a velvety green peppercorn sauce
48 €

Side dishes

Pommes frites - 6 €

Ratatouille -12 €

Crispy fries finished with summer truffle oil- 16 €

Mixed salad, cherry tomatoes, red onion - 7 €

Desserts

Red fruit pavlova, crisp meringue

light Madagascar vanilla cream, assorted fresh red fruits and roasted pistachio chips

€ 15

Vanilla and caramel millefeuille

caramelized puff pastry, smooth Madagascar vanilla cream, touch of soft caramel and crisp

€ 15

Lemon meringue tartlet

crispy butter shortbread, smooth lemon cream, candied zest, light Italian meringue

15 €

Ice cream or sorbet

,Vanilla, Strawberry, Chocolate, Raspberry, Coffee, Lemon, Cookies, Passion, Coconut, Mango, plain yoghurt

6 € per scoop

Plate of fresh and mature cheeses

accompanied by crisp salad

26 €