



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	
CROQUE SANDO	30
Dry aged beef ribeye ham & la sauce Beefbar	
PROSCIUTTO & MELON	26
18 – months Parma ham, melon from Provence	
AVOCADO TOAST	26
With salmon +5	
GASPACHO	26
According to the chef	



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

BURGER BOMB 48
Double Black Angus cheese-burger, natural beef patty, pulled beef, bone marrow, confit & crispy red onions pickles

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	
CHICKEN CLUB SANDWICH	32
Marinated chicken with lemon, tomato, iceberg salad, mayonnaise & cucumber	
SALMON CLUB SANDWICH	35
Norwegian smoked salmon, tomato, iceberg salad, mayonnaise & cucumber	
KING PRAWNS CLUB SANDWICH	48
King prawns, tomato, iceberg salad, mayonnaise & green apple	
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	5 / scoop

LOU  PINET

HÔTEL · SAINT-TROPEZ