



MENU DU 14 JUILLET 2025

Hôtel de Paris Saint-Tropez · Restaurant Les Toits · Chef David Ignoffo
210 €

MISE EN BOUCHE

Delicate pissaladière

Caramelized onions, anchovies, Taggiasca olives

APPETIZERS

Wild red mullet "Mille-feuille"

Crispy fine layers, confit red mullet, Riviera-style condiments,
smooth bouillabaisse-style emulsion with saffron notes

or

Marinated king prawns, avocado carpaccio & reimagined deviled egg

Trout pearls, hint of Espelette pepper, fresh grapefruit, mascarpone cloud

MAIN COURSE

Roasted veal filet, ratatouille stuffed vegetables

Reduced jus with basil oil, southern aromas

or

Delicate sole ballotine, crispy risotto with olives & spring onion

Seasonal vegetables, light aioli foam

DESSERT

The "Bleu Blanc Rouge" artichoux firework

Surprise creation with blueberry, vanilla, and red fruits

Served with a glass of Louis Roederer Champagne, Collection 245, Brut

Net price in euros, all taxes and service included

