



HÔTEL DE PARIS
• SAINT-TROPEZ •

AUTUMN GOURMET MENU by Executive Chef Damien Cruchet

Pumpkin velouté with chestnuts, thin chestnuts tuile

or

Perfect egg, emulsion and shaving of French cepe mushrooms

or

Duck foie gras, toasted brioche and fig chutney

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Roasted king prawns with verbena butter

or

Braised lamb shank

or

Monkfish medallions, glasswort and shellfish juice

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Mont-Blanc, aniseed meringue, chestnut mousse and blackcurrant confit

or

Hôtel de Paris lemon tart

or

Pink button, raspberries, Diplomate vanilla and orange blossom cream

*Each course will be served with a glass of Provence wine
selected by our Sommelier.*