



## IN-ROOM DINING

- 11<sup>am</sup> to 11<sup>pm</sup> -

### STARTERS

NIÇOISE SALAD .....	34
Tuna ventresca, tomatoes, spring onions, eggs, anchovies	
BURRATA IGP .....	30
Bio local tomatoes, basil pesto	
PROSCIUTTO & MELON .....	26
18-month Parma ham,, Charentais melon	
GASPACHO .....	26
According to the chef	



*beefbar*  
Born in Monte-Carlo

### 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 cheeseburger, natural beef  
patty, pulled beef, bone marrow,  
confit & crispy red onions, pickles

### PASTASCIUTTA

#### WAGYU BOLOGNESE 46

Homemade Wagyu beef ragu pappardelle,  
101-month Parmesan cheese

### SIDES

Fries 12 / Corn 19

Green salad 10

### MAIN DISHES

HEALTHY POKE BOWL .....	38
Rice, cucumber, fresh avocado, cherry tomatoes	
LE CROQUE .....	42
Prosciutto cotto, summer truffle	
TROFIE AL PESTO .....	26
Trofie, Zeffirino pesto	

### 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 .....	13

Service charge : 20€

All our fruits and vegetables are local. Allergens list available upon request. Prices are in euros, including taxes and service charges.

Origin of the meats: Australia/United States.

LOU  PINET

HÔTEL · SAINT-TROPEZ