

# Le Petit Célestin

SAINT-TROPEZ

## STARTERS :

<b>Sardines in olive oil</b>	21€
<i>Tinned served with toasted bread</i>	
<b>Charcuterie and cured mets platter</b>	27€
<i>From the Ospital House</i>	
<b>Organic eggs with mayonnaise</b>	5€
<b>Anchoïade with organic market vegetables</b>	36€
<i>« Tagete and bergamot »</i>	
<b>Osciètre Caviar Maison Nordique <sup>125 GR</sup></b>	350€
<i>Blinis and fresh cream</i>	

## FIRST COURSES :

<b>Warm artichoke heart and oyster mushroom in cream</b>	33€
<i>Organic poached egg</i>	
<b>Veal head carpaccio ravigote</b>	30€
<b>Raw tuna with condied ginger</b>	31€
<b>Sea bass ceviche</b>	29€
<b>Burrata from Puglia</b>	29€
<i>Rocket and basil pesto, raw baby courgettes</i>	
<b>Razor clams with garlic and parsley</b>	27€
<b>Fresh pea gazpacho with candied lemon</b>	21€

## MAIN COURSES :

<b>Pepper rump steak</b>	46€
<i>Homemade fries</i>	
<b>Linguine with fresh Trikalinos bottarga</b>	52€
<i>With dill</i>	
<b>Sea bream fillet with watercress sauce</b>	44€
<i>Crushed potatoes</i>	
<b>Rump of veal</b>	56€
<i>Green peas, spring onions et wild garlic</i>	
<b>Aberdeen Angus PGI ribeye <sup>400 GR</sup></b>	68€
<i>Meat juice and homemade fries</i>	
<b>Poached grey mullet aioli</b>	54€
<i>Green beans, artichoke whelks, chickpeas and fennel</i>	
<b>Hand-chopped Charolais beef tartare</b>	38€
<i>Homemade fries</i>	
<b>Le Burger du Petit Célestin Wagyu burger</b>	42€
<i>Confit tomatoes and cheddar, homemade fries</i>	
<b>Provençal stuffed vegetables</b>	46€
<i>Seasonal vegetables</i>	

## TO SHARE :

<b>30-day aged côte de boeuf <sup>1.2 KG</sup></b>	220€
<i>Meat juice and homemade fries</i>	
<b>Whole catch of the day market</b>	price/kg

## **CHEESES :**

**Ewe's tomme & fresh goat's cheese** 21€  
*From the Pastourelle farm, Mandar maquis honey, walnuts and  
toasted bread*

## **DESSERTS :**

**Dark chocolate mousse** 18€  
*Kalamata olive oil et fleur de sel*

**Gariguettes strawberries with fresh cream** 20€

**Floating island with salted butter caramel** 16€  
*Crème anglaise*

**Organic lemon meringue tart** 21€

**Tarte tatin with Normandy double cream** 18€

**Profiteroles with homemade vanilla ice cream** 22€

**Ice creams and sorbets of the moment** 6€/scoop