

Le Petit Célestin

SAINT-TROPEZ

STARTERS :

Hard boiled organic eggs and mayonnaise	10€
Sardines in olive oil	21€
<i>Tinned served with toasted bread</i>	
Charcuterie and cured meats platter	27€
<i>From Maison Eric Ospital</i>	
Anchoïade with organic market vegetables	37€
<i>« Tagete and bergamot »</i>	
Osciètre Caviar Maison Nordique ^{125 GR}	350€
<i>Blinis and creme fraiche</i>	

FIRST COURSES :

Fresh green pea gazpacho	21€
Leeks with vinaigrette and trout roe	27€
Razor clams with garlic and parsley butter	28€
Sea bass ceviche	29€
Burrata from Puglia	29€
<i>Rocket and basil pesto, raw baby courgettes</i>	
Raw tuna and candied ginger	33€
Warm artichoke heart and oyster mushroom cream sauce	33€
<i>Organic poached egg</i>	

MAIN COURSES :

Hand-cut Charolais beef tartare	39€
<i>Homemade fries</i>	
The Petit Celestin Wagyu Burger	43€
<i>Confit tomatoes and cheddar, homemade fries</i>	
Rump Steak with Pepper Cream Sauce	46€
<i>Homemade fries</i>	
Sea bream fillet with clarified butter	46€
<i>Crushed potatoes</i>	
Provençal stuffed vegetables	46€
<i>Seasonal vegetables</i>	
Linguine with fresh Trikalinos bottarga	52€
<i>With dill</i>	
Merlu à la Grenobloise	54€
Rump of veal with pepper cream sauce	56€
<i>Green peas, spring onions et wild garlic</i>	
Aberdeen Angus PGI ribeye ^{400 GR}	68€
<i>With jus and homemade fries</i>	

TO SHARE :

30-day dry aged côte de boeuf ^{1.2 KG}	220€
<i>With jus and homemade fries</i>	
Whole catch fish selected daily on the market	price/kg

CHEESES :

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

DESSERTS :

Ice creams and sorbets of the moment	8€/scoop
Ile Flottante with salted butter caramel	16€
<i>Custard sauce</i>	
Tarte tatin with Normandy double cream	18€
Dark chocolate mousse	19€
<i>Kalamata olive oil et fleur de sel</i>	
Gariguettes strawberries with creme fraiche	20€
Organic lemon meringue tart	21€
Profiteroles with homemade vanilla ice cream	22€