



# St Tropez Restaurant and Club!

Welcome to our culinary world!

- **Diverse Catering Options:** Explore our in-house and outside catering selections tailored to your taste buds.
- **From Breakfast to Dinner:** Indulge in sumptuous breakfast spreads and sophisticated dining experiences throughout the day.
- **Meticulously Crafted Menus:** Whether it's a lavish event or an intimate gathering, our menus promise a memorable dining journey for you and your guests.
- **Luxury Hampers and Premium Drinks:** Elevate your experience with our luxury hampers filled with gourmet delights and premium drinks packages, perfect for those embarking on a chartered yacht.
- **Sustainability Commitment:** We prioritize sustainability by working with ethical suppliers and sourcing locally, ensuring a luxurious and environmentally conscious event.
- **Get in Touch:** For more information or to discuss your catering needs, reach out to us.
- We're here to bring your culinary dreams to life.



1-3 High Street  
Poole Dorset BH15 1AB  
01202 670769  
[www.st-tropez-lounge.uk](http://www.st-tropez-lounge.uk)



# Dining At the restaurant

## St Tropez lounge

Unit 1, 1 high street

Poole BH15 1AB

Tuesday-Sunday

Closed Mondays

### **Full Breakfast from 8am**

from £18pp, available earlier on request

French Viennoiseries and pastries

Scrambled eggs with smoked salmon and mushrooms, crepes...

### **Sparkling Bottomless brunch**

from £45pp starts at 10am

### **Set lunch menu**

Main course £21.50 Two courses £26.50

Three courses £31.50

including a welcome drink  
and complimentary canapes

### **Full a la carte**

served all day

### **Sunday Roasts**

# The St Tropez Club

Private members Club or By invitation

3 high street Poole BH15 1AB

## Private Events

Discos, DJs and live music

## Wine pairing dinners

crafted by Sebastien our master sommelier

## Cocktail masterclasses

## French Tapas and cocktails nights

Packages from £40pp

Sample menu

### **BROWNSEA OYSTER BAR**

Au Naturel, Tabasco, lemon and shallot vinegar

Spicy, in a hot Bloody Mary mix with celery, salt and fresh chillies

Grilled with Normandy garlic butter

Deep fried in Tempura with a pineapple, mango and plum sticky sauce

### **TAPAS**

Prawn cocktail topped with Cognac Marie-rose sauce

Wye Valley Smoked Salmon with horseradish cream and caperberries

Tempura giant tiger prawns (x3) very garlicky aioli dip

Monkfish skewers, coconut red Thai curry sauce

Lemon sole goujons with fresh homemade mayonnaise

Traditional Beef Bourguignon

Tempura mixed seasonal veg with a sweet chili dip (Vg)

Rope grown mussels mariniere

Pot of very mature Burgundy Epoisses cheese with celery and biscuits

Homemade fishcake, plum and sweet chilli sauce

Chicken liver terrine with apricot chutney and toast





# Our Luxury Hampers

Minimum 8 guests

All food is precooked in our restaurant, meticulously presented, and maintained at the optimal temperature in accordance with regulatory standards. **SAMPLE MENUS BELOW**

## Sanary £35pp

Traiteur  
Flan Lorraine

Black Angus  
Beef Burgers

Prawn and avocado  
tacos

BLT pasta salad

Slightly spicy  
Valencia  
Gaspacho

Greek lemon  
potatoes salad

Roasted boneless  
Free Range Chicken

Crisps and sausage  
rolls

Fresh fruits and  
Creme Caramel

## Bandol £50pp

Mackerel rilette  
on toast

Salmon and Comte  
savoury cake

Goats cheese  
baby peppers

Charlotte potatoes with  
dill and creme fraiche,  
crispy bacon flakes

Porchetta marinated with  
Provence herbs,  
roasted apples

Crab and mayo croissants

Satay chicken skewers

Heritage tomatoes and  
shallot salad

Fresh fruits  
Praline and chocolate  
delice  
Chocolate truffles

## Monaco £70pp

Prawn and crayfish  
cocktail

Lamb, fig and honey  
bun

Scallops ceviche

New Forest  
Game pie

Octopus &  
chorizo salad

Smoked Salmon and  
cream cheese bagel

Fish goujon  
sandwiches

Minted Tabouleh

Fresh fruits  
Petits fours  
Creme brulee  
Crepes



# Luxury treats

## Our Signature Gourmet and award winning Specialities

Oscietra Caviar 30g £80.00

Balik Star Smoked salmon and blinis 100g £30.00

Foie gras and Brioche 100g £30.00

French cheeses per serving £10.00

To share,  
min 6 persons

Black truffle potato salad £12.00

Rare seared Fillet Steak £20.00

Gateau de crepes £12.50

Pissaladiere from Nice £8.50

Full local Lobster, dressed, homemade Aioli £50.00

### Crew-Staff

Chef onboard -Waitress POA

Haute couture Canapes 80p each

Sample menu

Pissaladiere from Nice (DF)

White Onion marmalade, anchovies and olives on an olive oil based dough

Flan Lorrain

Traditional recipe of cured ham and Emmental flan on a thin pastry

Pheasant terrine (DF)

Homemade pheasant, game and pork terrine, apricot and sultana chutney,  
shortbread pastry

Triple salmon

Balik salmon mousse, smoked salmon and salmon caviar toasted cibiatta,  
horseradish cream

Ratatouille and tapenade de Provence

(Vegan GF DF) In a crispy vegan pastry

Desserts

Tarte Tropeziennne

Butter brioche filled with light Chantilly, orange blossom and vanilla custard

Chocolate truffles

# DRINKS PACKAGES



## **St Tropez Signature Wine Selection**

£55.00

1 x Bouvet Saumur Loire valley sparkling wine  
and a choice of 2 bottles:  
Sauvignon Blanc Pays D'oc  
or Dry Rose Bois Violette



£97.00

as above and 12 Peronis

## **St Tropez Premium Wine Selection**

£105.00

1 x Cattier Champagne 1er Cru  
and 2 bottles of your choice:  
Burgundy white Montagny or  
Provence Rose Roseblood  
or Sancerre or  
New Zealand Sauvignon Blanc

£147.00

as above and 12 Peronis



All our wine are chilled,  
ready to drink!

**Full wine list available on request**

