

ST TROPEZ

BISTRO

All Day Menu

Croque Monsieur/Madame 45/50
served with a side of salad maison

St. Tropez Gourmet Burger (Add cheese/Foie Gras) 65/75/105
Beef burger, caramelised onions and skinny fries

Roast Mushroom Risotto (A) 65
Served with parmesan tuile

Fillet of Sea Bass 75
warm potato salad and whole grain mustard hollandaise

Chicken Escalope Pane 70
Served with French fries, caramelized lemon and rocket

Côte d'Azur Linguine 70
linguine pasta with prawns, red chilli and lemon

Steak Frites (A) 70
served with skinny fries and Béarnaise sauce

Moules Marinière (A) 95
steamed Dutch mussels with white wine, shallots garlic and cream

Specialities

Seared Salmon Fillet Fricassée of vegetables, lemon butter sauce	90
Corn-fed Chicken Cordon Bleu Wilted spinach & creamy Dijon mustard sauce	95
Wagyu Bavette Steak Fingerling potatoes, buttered French beans with red onion jam	95
Crispy Leg of Duck (A) White bean cassoulet & red wine jus	95
Grilled Cornfed Chicken Breast served with French beans and potato confit	95
Lamb Shank (A) Cauliflower puree, mustard mash & red wine jus	140

Dishes may contain alcohol or nuts.
(A) -alcohol (R)- raw (N)- nuts (V)- vegetarian
Please inform us of any allergies or dietary requirements before ordering.

All prices are subject to 10% Dubai Municipality Fee added to your bill.

Steaks

FROM THE GRILL OR ON HOT STONE

GRASS FED = New Zealand natural grass fed.
ANGUS = Australian 150-day grain fed Angus with a fine texture.
WAGYU = Tender, marbled beef (BMS 6/7), 150-day grain fed.

Fillet	
Grass Fed (200g)	125
Angus (200g)	160
Wagyu (200/400g)	295/575
Sirloin	
Angus (250g)	150
Ribeye	
Grass Fed (200g)	95
Angus (300g)	160
Veal Chop	
Dutch Milk Fed (220g)	145
T Bone Steak	
Grass Fed (500g)	165
Cote de Boeuf	
Ribeye on the bone (500g)	165

All grill items are served with a side dish and a sauce of choice

SAUCES 18
Béarnaise (A)
Mushroom
Creamy Pepper
Blue Cheese
Red Wine Jus (A)
Mustard Aioli

SIDES 18
Frites
Mashed Potato
Baked Potato
Creamed Spinach
Sautéed Mushrooms
Seasonal Vegetables

Our Bistro

At St Tropez Bistro, discover a taste of authentic French cuisine from our affordable menu. Enjoy a relaxed yet sophisticated ambiance at our restaurant located in two of Dubai's most famous landmarks, the Mall of Emirates and Century Village.

Choose to enjoy a live jazz night, dine outside, relax with a drink in the smoking lounge, or have a lunch break during your shopping trip, the two bistros offer a variety of options to suit your preferences.

If you wish to celebrate an event (corporate, catering, birthday etc...), you will be looked after one of our organisers who will make sure all arrangements are tailored to your wishes within your budget.

Starters

Soup du Jour	28
Classic French Onion soup Served with Gruyère croutons	35
Sautéed Wild Mushrooms (V) on sour dough bread with a rocket salad	45
Crispy Spiced Calamari Served with a French bean salad	45
Wagyu Steak Tartare Served with garlic and herbs croutons	60/95
Escargot 6 snails pan-fried with garlic parsley butter	60
Frogs' Legs Served with a white wine & garlic sauce	50
Beef Carpaccio With lemon vinaigrette, rocket & parmesan	48
Seared Foie Gras Served with fig chutney	78
Yellow Fin Tuna Tartare Served with toast	85/120

Salads

Salad Lyonnaise With french beans, veal bacon and egg frit	40
Classic Caesar Add chicken or prawns	40/60
Soignon St Marie Warm Goat's Cheese(V)(N) Rocket, yellow chicory & raspberry vinaigrette	40
Salad Vespa Tomato, mozzarella & pesto	40
Classic Niçoise / with confit tuna Yellow fin tuna & soft boiled hens egg	40/55

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Desserts

Crème Brûlée 32

Caramelised vanilla cream

Chocolate Mousse 32

Chocolate Fondant 40

Served with vanilla ice cream & berry compote

Sorbets 35

Lemon, Mango, Berry Fusion

Ice Creams 35

Pure Vanilla, White Chocolate & Raspberry, Café au Lait

Cheese board 70

Selection of French cheeses served with grapes & chutney

Beverages

Espresso	15
Double Espresso	17
Cappucino	15
Café au Lait	15
Americano	15
English Breakfast Tea	15
Green Tea	15
Chamomile	15
Earl Gray	15

Liquor Coffees 50

Royale | French | Irish
Bailey's | Calypso

Desserts

Crème Brûlée 32
Caramelised vanilla cream

Chocolate Mousse 32

Chocolate Fondant 40
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Sorbets 35
Lemon, Mango, Berry Fusion

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Pure Vanilla, White Chocolate & Raspberry, Café au Lait

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Hot Beverages

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Double Espresso	17
Cappucino	15
Café au Lait	15
Americano	15
English Breakfast Tea	15
Green Tea	15
Chamomile	15
Earl Gray	15

Liquor Coffees 50

Royale | French | Irish
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Wine List

★ White

House Grape

St Tropez Chardonnay 30/140

France, Loire

Muscadet Sèvre et Maine 195

Sancerre Domain Rix 380

France, Bourgogne

Macon Village Les Florieres 260

Petit Chablis 345

Laroche Chablis 465

Chablis Moreau & Fils 485

Chablis Premier Cru 510

Italy

Riff Pinot Grigio 260

Soave Classici Bolla 275

Gavi de Gavi Cossetti 295

Chile

Brampton, Sauvignon Blanc 42/205

Sunrise Chardonnay 180

Australia

Lindemans Bin 65

Chardonnay 280

Germany

Piesporter Mischelsberg Riesling 230

Rosé

Mateus Rosé 220

Rosé d'Anjou Dom De Nouelles 270

Champagne

Moët et Chandon Brut Imperial 895

Sparkling Wine

Prosecco Brut 290

★ Red

House Grape

St Tropez Cabernet Sauvignon 30/140

France, Rhône

Côtes du Rhône, 'Parallele 45' 390

Chateauneuf-du-pape 670

France, Bourgogne

Brouilly 340

Bourgogne Pinot 395

France, Bordeaux

Château de Marsan Bordeaux Superior 255

Mouton Cadet Bordeaux 340

Medoc la Collection 365

St. Emillion la Collection 395

Le Clocher de St. Julien 695

Chateau Les Ormes De Pez St. Estespe 1400

Spain

Torres Sangre de Toro 240

Italy

Chianti Classico Aziano 340

South Africa

KWV-Paarl Cabernet Sauvignon 260

Graham Beck 290

Australia

Linderman Bin 45

Shiraz 280

Windy Peak Pinot Noir 310

Chile

Santa Julia 42/205

Casillero del Diablo Shiraz 210

Sunrise Merlot 210

COCKTAILS

Martinis

- Classic 45
- French 45
- Daquiri 45
- Cosmopolitan 45

Long

- Mojito 45
- Piña Colada 45
- Mai Tai 55
- Long Beach Iced Tea 55

Short

- White Russian 45
- Whisky Sour 45
- Ameretto Sour 55
- Blue Kamikaze 55

BEER & CIDER

-  Heineken 20/35
-  Corona 32
-  Budwiesier 30
-  Stella 30
-  Amstel Light 30

Vodka

- Skyy 25
- Absolute 30
- Grey Goose 42

Gin

- Bombay Sapphire 30
- Gordons 35

Rum

- Bacardi Superior 30
- Matusalem 30
- Captain Morgan 30

Tequila

- Sauza Silver 30
- Tenampa Reposado 30

Whisky

- Famous Grouse 30
- J&B Rare 30
- Jim Beam 30
- Red Label 30
- Dewars White Label 30
- Jameson 40
- Jack Daniels 40
- Black Label 45
- Glenfiddich 12 yrs 45
- Chivas 12 Yrs 45
- Glenmorangie 45
- Chivas 18 Yrs 95
- Blue Label 180

Brandy

- Three Barrel VS 30
- Hennessey VS 42
- Hennessey VSOP 60
- Remy Martin VSOP 60

Vodka

Skyy 25
Absolute 30
Grey Goose 42

Gin

Bombay Sapphire 30
Gordons 35

Rum

Bacardi Superior 30
Matusalem 30
Captain Morgan 30

Equila

Sauza Silver 30
Tenampa Reposado 30

Whisky

Famous Grouse 30
J&B Rare 30
Jim Beam 30
Red Label 30
Dewars White Label 30
Jameson 40
Jack Daniels 40
Black Label 45
Glenfiddich 12 yrs 45
Chivas 12 Yrs 45
Glenmorangie 45
Chivas 18 Yrs 95
Blue Label 180

Brandy

Three Barrel VS 30
Hennessey VS 42
Hennessey VSOP 60
Remy Martin VSOP 60