

## A Partager... ou pas

FOR SPREADING, smoked aubergine caviar, houmous and pomegranate, roasted peppers and feta	24€
TRUFFLE PIZZA, dry cured ham and rocket	48€
SEASONAL HERBS AND VEGETABLES, fresh goats' cheese and rye bread	37€
STEAMED ARTICHOKE, rocket, parmesan and tuna mayonnaise	22€
DEVIL'AVOCADO, crab tartare, passion fruit mayonnaise	23€
PRAWN AND BABY SPINACH SALAD, truffle vinaigrette, parmesan and yuzu	28€
LETTUCE HEART KING CRAB, peach and avocado, coriander and honey vinaigrette	39€
SEA BASS CEVICHE, coconut and samphire	27€
MARINATED MONKFISH CARPACCIO, orange, passion fruit and ginger	29€
SEA BREAM TARTARE, mango, pomegranate and avocado	28€
CREAMY BURATA, marinated vegetable petals, Barolo vinaigrette	24€
SARDINES ROASTED, garlic, cumin, lemon cream and chives	22€
PAN FRIED SQUID WITH PAIRSLEY	22€
WARM OCTOPUS SALAD, new potatoes and smoked pepper	25€
BLUE LOBSTER ROLL	28€
SPICED LAMB PITA BREAD, yoghurt and mint	26€
<u>FISH « crudos »</u> 36€	<u>MEAT « crudos »</u> 31€
-SEABASS, peanuts and ponzu	-BEEF, Savora, honey
-OTORO TUNA, yuzu, soja, garlic and ginger	-VEAL, goma and sesame
-SALMON, white miso, garlic and tarragon	-LAMB, spices, pepper

## A l'assiette

HOME MADE CORDON BLEU, roasted onions and coriander	31€
CRISPY AND TENDER VEAL ROUND, burnt tomato jus with Xeres	44€
GRILLED BEEF TEARS, watermelon slice, home made ketchup	38€
SKREI COD, saikyo miso, yuzu and ginger	39€
STEAMED SEA BASS FILET, green herbs, capers and lemon confit	38€
LARGE WILD CAMERON KING PRAWN ROASTED, seaweed and urchin butter	49€
TRUFFLE ELBOW PASTA, grilled ham and beaufort cheese	38€
MAC AND CHEESE, onions and bacon crispy	29€

## Les poissons d'exception

WHOLE SOLE, meunière or simply grilled	64€
FISH OF THE DAY (sea bass, sea bream...)	95€/2PERS
GRILLED LOBSTER	22€/100GR
GRILLED LANGOUSTINE	28€/100GR

## Les viandes d'exception

SLOW COOKED LAMB SHOULDER, spices, tomato and coriander bulgur wheat (2p)	92€
WHOLE ROASTED FARMHOUSE CHICKEN, stuffed with truffles, garlic new potatoes and savory	118€

## Accompagnements

STEAMED VEGETABLE	9€	FRIES	9€
MESCLUN	9€	PARMESAN FRIES	9€
BULGUR WHEAT	9€	SPICY FRIES	9€
MASHED POTATOES	9€	CHEDDAR FRIES	9€
MASHED POTATOES WITH TRUFFLE	16€	SWEET POTATO FRIES	9€
NEW POTATOES	9€	TRUFFLE FRIES	16€

Vegan...

FOR SPREADING, smoked aubergine caviar, houmous and pomegranate, peppers	24€
STEAMED ARTICHOKE, rocket, virgin olive oil	20€
BABY SPINACH SALAD, truffle vinaigrette and yuzu	24€
DEVIL'S AVOCADO, Barolo vinaigrette	19€
VEGETABLES PASTA	31€

Et enfin ...

AN INTENSE RASPBERRY	14€
WONDERFUL MANGO, PASSION FRUIT, COCONUT AND CORIANDER	14€
MOLTEN CHOCOLATE AND CARAMEL CAKE BANANA SORBET	14€
CHEESECAKE FOR SPREADING, BANANA CAKE, RED FRUIT MARMELADE	16€
HOMEMADE ESQUIMAUX, FROMAGE BLANC, POMME ET CITRON VANILLE, BROWNIES, CARAMEL	14€
HOMEMADE VANILLA ICE CREAM AND ADD YOUR OWN TOPPINGS	28€
GRAPEFRUIT GRANITE AND WHITE MARTINI	12€
SANGRIA GRANITE AND SOUR CHERRY	12€
WATERMELON PLATE	14€
FRUITS PLATE TO SHARE	45€
DESSERTS FARANDOLE BY VANESSA	150€



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*Ce menu a été imprimé sur du papier 100% recyclé.*