



ALTHOFF HOTEL
VILLA BELROSE
SAINT-TROPEZ

20 

1997-2017

Le Belrose

Menus & Carte
By
Pietro Volonté



Althoff Villa Belrose *****
Boulevard des Crêtes
83 580 Gassin

Phone : 0033 4 94 55 97 97

Email : restaurant@villa-belrose.com



Menu Italian

Amuses-bouches

~

Dried fish, panisse, chickpeas and artichokes puree in tarragon

Bagna cauda sauce

~

Braised beef cheek Tortellinis, puree of carrots, spinaches

Baking juice

~

Risotto « Vialone Nano » with red wine “Organic Syrah”

Caprino cream and coffee powder

Or

Cooked veal filet with sage, pea, mini turnips

Balsamic vinegar sauce

~

Selection of cheeses

(Extra 10€)

Or

Pre-desert

~

Amaretto Tiramisu, granita coffee

Ricotta ice cream

~

115 €

Wine & Food pairing

3 glasses 45€ -- 5 glasses 75€

The list of allergens is available upon request to our Maître d'hôtel.
Service and taxes included.

By Pietro Valenté



Menu From the Sea

Amuses-bouches

~

Hand diver-caught scallops, kiwis, ail des ours

Bouillabaisse sauce

~

Blue lobster medallion, marjoram pea

Cucumber, crab meat

~

Wild Sea bass in a crust of herbs

Purée of celeriac, asparagus, shells and basil sauce

~

Selection of cheeses

(Extra 10€)

Or

Pre-desert

~

Balls of creamy lemon, with tarragon heart confit

Crumble and sorbet

~

130€

Wine & Food pairing

3 glasses 45€ - - 6 glasses 90€

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By Pietro Volonté



Menu Degustation

Amusez-bouches

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Asparagus, stracciatella, lemon puree

Jelly of Sauternes and Chamomile

~

Risotto « Vialone Nano »

Basil, roasted langoustines and wild strawberries

~

Pan-fried John Dory fish filet, green beans

Buckwheat biscuit, capers and grapes puree, champagne sauce

~

« Piémontaise » beef filet, variation of pea

Smoked Scamorza and Rosemary sauce

~

Selection of cheeses

(Extra 10€)

Or

Pre-desert

~

« Golden » apple confit, shortbread Biscuit, caramel passion, yuzu

Iced almond Parfait

~

145 €

Wine & Food pairing

3 glasses 45€ / 6 glasses 90€

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By Pietro Volonté



Starters

Asparagus, stracciatella, caviar and lemon puree

Jelly of sauternes and Chamomile

49€

~

Dried fish, panisse, chickpeas and artichokes puree in tarragon

Bagna cauda sauce

41€

~

Hand diver-caught scallops, kiwis, "ail des ours"

Bouillabaisse sauce

57€

~

Blue lobster medallion, marjoram pea

Cucumber, crab meat

62€

~

Braised beef cheek Tortellinis, puree of carrots, spinaches

Baking juice

42€

~

Risotto « Vialone Nano »

Basil, roasted langoustines and Wild strawberries

39€

Dishes

Pan-fried John Dory fish filet, green beans

Buckwheat biscuit, capers and grapes puree, champagne sauce

61€

~

Wild Sea bass in a crust of herbs

Purée of celeriac, asparagus, shells and Basil sauce

59€

~

Cooked veal filet with sage, pea, mini turnips

Balsamic vinegar sauce

60€

~

« Piémontaise » beef filet, variation of pea

Smoked Scamorza and Rosemary sauce

63€

~

« Allaiton » roasted rock of Lamb, confit of panoufle,

The Provençal and sapling of spinach, vegetables

Juice with thyme Lemongrass

62€

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By Pietro Volante



Desserts

Amaretto Tiramisu, granite coffee

Ricotta ice cream

22€

~

“Golden” apple confit, shortbread Biscuit, caramel passion, yuzu

Iced almond Parfait

20€

~

Balls of creamy lemon, with tarragon heart confit

Crumble and sorbet with lemon olive oil

22€

~

Chocolate, Kaffir lime, sea salt Earl Grey Streusel tea

Cacao grué ice cream

25€

~

Raspberry Parfait, ganache with basil, jelly cherries

Crispy brick shett

25€

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