



ALTHOFF HOTEL
VILLA BELROSE
SAINT-TROPEZ

Le Belrose*

Menus & A la Carte by Pietro Volonté



Althoff Villa Belrose *****
Boulevard des Crêtes
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Italian Menu

Campania Region

Amuse-Bouche

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Variation of tomatoes, Strawberries, Burrata ice cream on bitter chocolate
sand

Raw cherry tomato juice

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Basil tagliolini, Seabream carpaccio, Lemon puree
Escabeche courgette, Provolone del Monaco sauce

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Roasted lamb cannon, Mini broccoli, Rosemary apricot, Aubergine puree
Rocket pesto, Lemon thyme sauce

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Confit fruits Pastiera Napoletana, Ewe ricotta ice cream
Frozen orange soup, limoncello emulsion

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Petits fours

129€

Our meat is from France and Italy.
Service and taxes included.
The list of allergens is available upon request to our Maître d'hôtel.



Menu From the Sea

Amuse-bouche

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Fried scallops from Scotland, spring onions salad
shellfish with coriander
Pigna's beans with a crustacean sauce

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Monkfish, variations of asparagus,
Caviar Baeri and red pepper sauce

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Chocolate mousse, green apple, vanilla emulsion
caramelized almonds

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Sweets

135€

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Tasting Menu

Amuse-Bouche

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Terrine of foie gras and ox tail, bears garlic
honey marinated mushrooms

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Risotto "Vialone nano", eggplant caviar, cuttlefish
oregano and grapefruit zest

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Filet of St. Pierre fish, slightly spiced up guacamole
poached oyster, lime, Chorizo sauce

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Squab suprême with sage, fricassee of green peas, asparagus
red port sauce

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Pre dessert

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Candied apple terrine with coriander
Peanuts Panna Cotta and mango sorbet

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Mignardises

155€

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Service and taxes included.



Starters

Basil tagliolini, Sea bream carpaccio, Lemon puree

Escabeche courgette, Provolone del Monaco sauce

42€

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Pan fried scallops from Scotland, Spring onions salads, Shellfish with coriander

Pigna's beans with a crustacean sauce

57€

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Variation of tomatoes, Strawberries, Burrata ice cream on bitter chocolate sand

Raw cherry tomato juice

41€

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Risotto "Vialone nano", Aubergine caviar, Cuttlefish

Oregano and grapefruit zest

41€

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Terrine of foie gras and ox tail, Wild garlic

Honey marinated mushrooms

51€

Main Courses

Monkfish, Variation of asparagus,

Baeri caviar and red pepper sauce

64€

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Filet of St. Pierre, Slightly spiced up guacamole, Poached oyster, Lime

Chorizo sauce

64€

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Roasted lamb cannon, Mini broccoli, Rosemary apricot, Aubergine puree

Rocket pesto, Lemon thyme sauce

59€

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Squab suprême with sage, Fricassee of green peas, Asparagus

Red port sauce

61€

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Beef filet from Piemont, Millefeuilles of potatoes and Caprino, Black garlic puree

Rosemary sauce

61€



Desserts

Cooked chocolate mousse, green apples

vanilla emulsion

caramalized almonds

22€

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Confit fruits Pastiera Napoletana, Ewe ricotta ice cream

Frozen orange soup, limoncello emulsion

21€

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Candied apple terrine with coriander

Panna Cotta with peanuts

mango sorbet

25€

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Orange blossom biscuit, almond mousse, citrus heart

dark cherry sorbet and shiso purple

25€

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Rhabarb with rose scent, white chocolate mousse

Honey crush, coconut-litschi-sorbet

25€

