

Dessert

Anglais

*All Our Dessert are Home-made
Ice Cream, Sorbet, coulis and biscuits*

18€

Peach Melba

Chocolate Moelleux

*Capricieux Coffee
(Coffe, Mini Lemon Pie,
Mini Dame-Blanche, Almond Tuile)*

Strawberry Croquant

Crème caramel Grand-mother's way

Lemon sorbet

CAPRICE DES DEUX

Saint-Tropez

Maison fondée en 1994

Anglais

Starters

Restaurant

Main Courses

Caprice des Deux

Our starters, main courses, desserts are served for one person (no shared)

<i>Snail Gratin gratinated in little pots with Garlic Butter</i>	29€	<i>Charolais filet roti for two spéciale Caprice</i>	
<i>Tomato cœur de bœuf burrata</i>	28€	<i>truffles sauce and béarnaise sauce</i>	125€
<i>Crab Cannelloni in Lobster Sauce</i>	33€	<i>Veal grenadins bearnaise sauce</i>	45€
<i>Beef salade (thai)</i>	28€	<i>Risotto with truffles*</i>	39€
<i>Salad of Spinach Shoots with Truffles and Parmesan*</i>	29€	<i>Pan fried Beef Fillet with truffles *</i>	55€
<i>Zucchini flowers and tomato gazpacho</i>	31€	<i>Pan fried beef fillet</i>	47€
<i>Truffle infused Organic Eggs*</i>	31€	<i>Pan fried calf's liver in the English style</i>	41€
<i>Terrine of foie gras with onion jam</i>	36€	<i>Sea bass fillet gratineed in white butter</i>	47€
<i>Sashimi (salmon)</i>	29€	<i>Chicken breast in lobster sauce</i>	43€

** Our dishes are based on truffles (tuber aestivum) and truffles flavoured oil*

*Supplément accompagnements : vegetable 8€ truffles puree 15€ risotto 15€
Supplement sauce : bearnaise : 4€ truffles sauce : 8€ pepper sauce : 4€*

*Kid's menu (-12ans): 25.00€ (chicken ou filet of fish)
(only by reservation) Lobster 33€ for 100 g
beurre 2.00€*

Our products may contain allergen (soy, milk, peanuts, gluten) please ask us for any advice



STÉPHANE AVELIN
MAÎTRE RESTAURATEUR

PROFESSIONNEL CONFIRMÉ
TITRE D'ÉTAT
CUISINE FAITE MAISON

ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS