

Saint-Tropez on EGGLI Gstaad – Menu | Menü

STARTERS | VORSPEISEN

MARGHERITA ARANCINI | 16
Mozzarella, tomato, pesto
Mozzarella, Tomate, Pesto

CRISPY POTATO CAKE | 15
Feta, lemon, za'atar
Feta, Zitrone, Za'atar

VEAL TARTARE "VITELLO TONNATO" | 24
Brioche
Kalbstatar „Vitello Tonnato“, Brioche

ST. TROPEZ SALAD | 17
Artichoke, parmesan, orange
Artischocke, Parmesan, Orange



OYSTERS & SEAFOOD | AUSTERN & MEERESFRÜCHTE

OYSTER PLATTER
(MARKET PRICE | TAGESPREIS)
Price per oyster please ask our service. | Preis pro
Auster bitte beim Servicepersonal erfragen.

SPECIAL OFFER | SPEZIALANGEBOT
6 "Fines de Claire" oysters + 1 glass The Pale by
Whispering Angel | 6 Austern „Fines de Claire“ +
1 Glas „The Pale“ von Whispering Angel | 32



SAINT-TROPEZ PLATTER | 78
3 oysters, 1/2 king crab, 3 prawns, 1/2 lobster,
served with baguette, lemons, red wine shallot
vinaigrette | 3 Austern, 1/2 Königskrabbe,
3 Garnelen, 1/2 Hummer. Serviert mit Baguette,
Zitronen, Rotweinschalotten-Vinaigrette
(For 1-2 persons | Für 1-2 Personen)

EGGLI
GSTAAD

MAIN COURSES | HAUPTGERICHTE

TUNA CEVICHE (150 G) | 35
Raspberry, hazelnut, basil
Himbeere, Haselnuss, Basilikum

BOUCHOT MUSSELS | 35
Saffron-martini cream sauce, fries
Safran-Martini-Creme, Pommes frites

OCTOPUS | 38
Tartar sauce, potatoes, pimentón
Tartarsauce, Kartoffeln, Pimentón

SEA BREAM FILET | 36
Piquillo-chorizo sauce, zucchini
Piquillo-Chorizo-Sauce, Zucchini

PROVENÇAL BEEF STEW | 31
Mashed potatoes
Provenzalisches Rinderragout, Kartoffelstampf

DESSERTS | DESSERTS

FROZEN ORANGE | 16
Sorbet, meringue
Sorbet, Baiser

CHEESECAKE | 13
Strawberry, basil
Erdbeere, Basilikum