

BanH-Hoi

Take Away

*-15% to apply on prices below
Order until 8:00 pm*

Vegetarian

Japanese



**Thai &
Indochinese**

**Wines
& Drinks**

Desserts

Playlists



Place de l'Ormeau
12 rue petit Saint-Jean - 83990 Saint-Tropez

+33 (0)4 94 97 36 29

Prices in euros taxes included

Vegetarian

My Vietnamese Salad — Christophe 	18
<i>crudenesses salad, lemon nuoc mam sauce</i>	
Edamame , steamed young green soy pod	13
Vegi Makis (8 pieces) avocado or cucumber	17
Vegi California Rolls (8 pieces)	19
Vegetarian Assortiment (8 pieces)	20
<i>2 cucumber makis, 3 avocado, 3 vegi california rolls</i>	
Crispy vegetables rolls	18
Hanoi Raviolis steamed vegetables rice crêpe	19
Dim sum steamed spinach raviolis	19
Bo Bun	24
<i>rice noodles, crudenesses, vegetables rolls</i>	
Pad Thai	24
<i>stirfried rice noodles, eggs, bean sprouts, tofu</i>	
Khao pad	22
<i>woked rice, eggs, carrot, tomatoes, spring oignons, lime</i>	
Woked vegetables Thai way	20
<i>curry, basil, tofu</i>	
Woked vegetables Vietnamese way	20
<i>soy sauce, tofu</i>	

Accompaniments

Stirfried vegetables	13
Pad Thai , rice noodles with soy sprouts and egg	13
Fried rice with diced vegetables	9
Sticky natural rice	4,5
Sticky rice with coconut milk , bamboo stick	13
Plain rice	4,5



Drinks

Summary

Japanese

Edamame , steamed young green soy pod.....	13
Sushis (6 pieces)	24
tuna, salmon, shrimp or eel	
Sushis Assortiment	31
(8 pieces + 1 Tulip Ikura salmon cheese)	
Sashimis (8 pieces) tuna, salmon	25
Sashimis Assortiment (8 pieces)	25
Tulip Ikura (4 pieces)	25
rice, cheese, rolled up by salmon	
Makis (8 pieces) tuna or salmon	19
Makis Assortiment (8 pieces)	19
2 tuna, 2 salmon, 2 avocado, 2 cucumber	
California Rolls salmon, avocado, dill	21
California Rolls crab, avocado	22
Tiger Tempura Rolls (8 pieces)	24
avocado, shrimps and asparagus tempuras, spicy sauce	
BanH-Hoi Assortiment (18 pieces)	61
2 tuna sushis, 2 salmon, 2 shrimp, 2 tuna sashimis, 2 salmon, 2 salmon makis, 2 avocado, 1 cucumber, 2 vegi california rolls, 1 tulip ikura	
Tuna Tartare	35
lemon, cucumber, ginger, sesame and chive	
Salmon Tartare	31
avocado, dill, wasabi cream	
Vegi Makis (8 pieces) avocado or cucumber	17
Vegi California Rolls (8 pieces)	19
Vegetarian Assortiment (8 pieces)	20
2 cucumber and 3 avocado makis, 3 vegi california rolls	



Drinks

Summary

Thai & Indochinese starters

Tonkinese soup with beef	19
Thai soup with monkfish or chicken	19
lemongrass and coconut milk	
Thai soup with prawns and lemongrass	19
Raw Spring rolls with shrimp	19
noodles, coriander and mint	
Chicken fritters on crispy spinach leaves	19
Beef and mint spring rolls (brick pastry)	19
Prawns spring rolls (brick pastry)	19
Crispy vegetables rolls (brick pastry)	18
Nems (Porc spring rolls, rice cake)	19
Nems (Chicken spring rolls, rice cake)	19
Green mango salad with Prawns in lemon sauce	20
Thai beef lemongrass salad	19
Chicken salad with lime sauce	19
My Vietnamese Salad — Christophe 	18
crudenesses salad, lemon nuoc mam sauce	
Hanoi raviolis	20
steamed Porc and mushrooms rice crêpe	
Porc and Prawns fried raviolis and sweet chilli dip	19
Hanoi Raviolis steamed vegetables rice crêpe	19
Dim sum (steamed Prawns raviolis)	19
Dim sum (steamed Calamari raviolis)	19
Dim sum (steamed Spinach raviolis)	19



Drinks

Summary

Thai & Indochinese meals

Grilled Duck breast with five parfums dip	33
Chicken kebab with lemongrass.....	30
Sateh chicken breast kebab with peanuts sauce.....	30
Sliced chicken breast woked in ginger sauce	30
Yellow and green Thai curry chicken breast	30
in coconut milk	
Sliced chicken woked with Thai basil.....	30
Sliced porc woked	30
with Thai basil and cashew nuts	
Grilled porc ribs , marinated in lemongrass dip	30
Sliced caramelized porc	30
in sugar and pepper sauce	
Beef tartare Thai style	32
mint, coriander, lemongrass, shallots	
Stirfried sliced beef	
with vegetables shop suey, spicy sauce	32
Thinly sliced Luc Lac beef	32
marinated and stirfried in soy sauce	
Grilled beef filet	36
sliced, with sateh dip	
Grilled beef filet	36
sliced, marinated in herbs (Tiger cries)	

**NEXT: THAI &
INDOCHINESE MEALS**



Drinks

Summary

Thai & Indochinese meals

Tuna tartare Thai style	35
<i>mint, coriander, lemongrass, shallots</i>	
Yellow and green Thai curry monkfish	33
<i>in coconut milk</i>	
Monkfish médaillons wokked in ginger sauce.....	33
Wokked calamaris	30
<i>in garlic, lemongrass, coriander, Thai basil</i>	
Stirfried prawns	31
<i>with vegetables shop suey, sweet sour sauce</i>	
Stirfried prawns	31
<i>with vegetables shop suey, spicy sauce</i>	
Stirfried caramelized prawns	31
Stirfried salt and pepper prawns, garlic perfumed	31
Pad Thai	33
<i>with caramelized shrimps (rice noodles with soy sauce)</i>	
Bo Bun	31
<i>rice noodles, crudenesses, stirfried beef, nems</i>	

Accompaniments

Stirfried vegetables	13
Pad Thai, rice noodles with soy sprouts and egg	13
Fried rice with diced vegetables	9
Sticky natural rice	4.5
Sticky rice with coconut milk, bamboo stick	13
Plain rice	4.5



Drinks

Summary

Desserts

Soft chocolat centered mini springrolls	14
Sliced mango ice cream and coconut milk soup	14
Aloe Vera	14
<i>mango, pomelos and raspberry yuzu sorbet</i>	
Lychees in syrup	13
Fresh mango	15
Fresh pineapple	15
Selection of peanut and sesame Nougats	13
Selection of crystallized ginger and coconut	13
Sweets Assortiment	22
<i>peanut and sesame Nougats, crystallized ginger and coconut</i>	

Drinks

Summary



Home

BanH-Hoi

Take Away

*-15% to apply on prices below
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Champagnes



Rosé wines

White wines

Red wines

Drinks

Playlists 

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12 rue petit Saint-Jean - 83990 Saint-Tropez

+33 (0)4 94 97 36 29

Prix en euros TTC | Nous n'acceptons pas les chèques

Champagnes

<i>Louis Roederer Brut Premier</i>	105
<i>Roederer Théophile Rosé</i>	115
<i>Louis Roederer Brut Rosé Millésimé</i>	145
<i>Laurent Perrier La Cuvée</i>	110
<i>Laurent Perrier Rosé</i>	160
<i>Moët & Chandon Brut</i>	120
<i>Dom Pérignon 2009</i>	450
<i>Cristal Roederer 2009</i>	450
<i>Magnum Roederer Brut Premier</i>	210
<i>Magnum Cristal Roederer 2006</i>	990
<i>Jérobaoam Cristal Roederer 2004</i>	3,900



Menu


Summary

Prices in euros taxes included

Rosé wines

50cl | 75cl

Côtes de Provence

Domaine Tropez Cuvée Sublime	43
Domaine des Campaux Cannissons	31 38
Domaine des Campaux Osérose	59
Domaine de Siouvette Marcel Galfard	29 42
Château Sainte Marguerite	35 48
<i>cuvée Symphonie</i> 	
Entourage	56
Entourage (Magnum)	112
Entourage (Double Magnum)	316
Château Minuty Cuvée Prestige	32 46
Château Minuty Cuvée Prestige (Magnum)	106
Château Minuty Cuvée Or	68
Pétale de Rose de Barbeyrolles	56
Domaine Ott (Château de Selles)	85



Menu

Summary

White wines

50cl | 75cl

Vin de pays du Var

Château Minuty Blanc et Or 68

Côtes de Provence

Domaine des Campaux Cannissons 31 | 38

Domaine de Siouvette 29 | 42

Marcel Galfard

Château Sainte Marguerite 35 | 48

cuvée Symphonie 

Domaine Ott Blanc de Blanc (Clos Mireille) 79

Bourgogne

2017 Chablis vieilles vignes 57
18 (Alain Geoffroy)

2017 Chablis 1^{er} cru fourchaume 95
(Alain Geoffroy)

2018 Pouilly Fuissé (Thierry Guérin) 61

2018 Puligny Montrachet village Le Trézin 100
(D.Larue)

2017 Chassagne Montrachet Les Battaudes 124
18 (A.Paquet)

2018 Saint-Aubin 1^{er} cru les Murgers 98
(D.Larue)

NEXT: WHITE WINES



Menu

Summary

Prices in euros taxes included

White wines

Loire

2018	Pouilly Fumé de Ladoucette	67
2018	Sancerre Michel Thomas	47
2016	Sancerre Comte Lafond	81
	<i>grande cuvée</i>	
2015	Baron de L (Pouilly Fumé)	185

Gascogne

2017	Chardonnay	28
	<i>Domaine du Tariquet</i>	



Menu

Summary

Red wines

50cl | 75cl

Côtes de Provence

Domaine de Siouvette	29 42
<i>Marcel Galfard</i>	
Domaine Tropez Cuvée Sublime	43
Château Sainte Marguerite	36 50
<i>cuvée Symphonie</i> 	
Château de Pampelonne	44
Bertaud-Bélieu	43
Château Minuty Rouge et Or	68
Ott Comtes de Provence	84

Bandol

Château Salettes	48.5 66
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Sancerre

2017 Michel Thomas	47
18	

Beaujolais

2017 Brouilly (Domaine Bel Air)	39
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NEXT : RED WINES



Menu

Summary

Prices in euros taxes included

Red wines

Bourgogne

2018	Pinot noir (A.Paquet).....	43
2017	Chassagne Montrachet Village (D.Larue)	86
2016	Alox Corton (D.Larue)	90
2015	Chambolle Musigny	144
	(Lignier Michelot)	
2015	Nuits Saint-Georges	155
	(P.Lechenaut)	

Vallée du Rhône

2018	Crozes Hermitage Les papillons.....	47
19	(Gilles Robin)	
2016	Châteauneuf du Pape	79
	Vieux Télégraphe, Cuvée Télégramme	

RED BORDEAUX



Menu

Summary

Bordeaux

Bordeaux

2015	Grand Vin de Reignac	65
2006	Grand Vin de Reignac (1/2)	32
2012	Balthus Reignac	168

Graves

2016	Château Ferrande	54
2014	Château Ferrande (1/2)	27
2009	Château Ferrande (Magnum)	108

Saint-Julien

2014	Château Le Petit Caillou	75
2012	Connetable du Château Talbot	95
2012	Château Talbot	195
2011	Clos du Marquis	190
	<i>Château Léoville-Las-Cases</i>	

Saint-Estèphe

2011	Château La Croix Saint-Estèphe	70
2012	Les Pagodes de Cos	175
	<i>du Cos d'Estournel</i>	
2014	Les Pagodes de Cos	158
	<i>du Cos d'Estournel</i>	
2006	Château Cos d'Estournel	460
2011	Château de Pez	110
2011	Château de Pez (Magnum)	245

NEXT: BORDEAUX



Menu

Summary

Bordeaux

Saint-Emilion

2012	Château de Ferrand (Grand Cru)	89
2013	Petit Figeac Château Figeac.....	106
2015	Petit Figeac Château Figeac.....	160
2014	Petit Cheval Château Cheval Blanc.....	650

Pauillac

2014	Fleur de Pédesclaux	72
2012	Echo Château Lynch-Bages.....	135
2010	Château Lynch-Bages	495
2013	Château Lynch-Bages	295
2008	Les Forts Château Latour.....	780
2004	Les Carruades	490
	Château Lafite Rothschild	
2005	Le Petit Mouton	610
	Château Mouton Rothschild	

Margaux

2012	Château Boston (Biodynamique)	70
2012	Sirène du Château Giscours.....	96
2013	Sirène du Château Giscours.....	96
2010	Château Giscours	270
2015	Château Giscours	210

Pomerol

2014	Duo Château La Conseillante.....	120
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Menu

Summary

Drinks

Rice alcohols

Bottle of Saké Sho Chiku Bai (33 cl)..... 28
Premium Ginjo

Bottle of Saké Shirakabegura (64 cl)..... 110
Junmai Daiginjo

Beers

Heineken / Kronembourg 1664 / Panaché (33 cl) 9

Heineken no alcohol 9

Thai Singha / Chinese Tsingtao (33 cl) 9

Japanese Asahi (33 cl) 10

Soft drinks

Coca-Cola, Coca Zero (33cl) 7.5

Tonic, Orangina, Gini, Limonade (25cl) 6

Fruits juice (25cl)..... 6

Mineral waters

Evian, San Pellegrino (75 cl) 10

1/3 Perrier (33 cl) 6.5



Menu

Summary

▲
Home



Lollia

*Charles Serruya
Laurent Jardin
Manuèle Bernardi*

*Francis Picabia
Bernard Buffet*



L'ORMEAU DES ARTS

— 2020 —

Gallery - 5 place de l'Ormeau - Saint-Tropez
contact@ormeaudesarts.com / +33 (0)9 54 87 21 68



▲
Home



BanH-Hoi
Suite

*A small apartment located in the heart of Saint-Tropez,
at the edge of the Place de l'Ormeau and steps from
the beach of La Ponche.*

*In a warm atmosphere, intimate colors, elegance
and charm blend to offer you a place of tranquility to
discover the authenticity of the village.*





Home



Air-conditioned 40 sqm apartment on the 2nd floor:

Three front windows

Fully equipped kitchen bar black stone

Bathroom with sink

Bedroom with « King Size » and sofa lounge bed

Room service from 19:30 to midnight

WI-FI internet access, flat screen cable TV / satellite

Linens provided...

suite@banh-hoi.com / +33 (0)4 94 97 36 29