

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

Vietnamese Salad	20
<i>Soy sprout, carrot, cucumber, mint, red cabbage, chinese cabbage, nuoc mam</i>	
Edamame , steamed young green soy pod	14
Vegi Makis (8 pieces) avocado or cucumber	20
Vegi California Rolls (8 pieces)	21
Vegetarian Assortment (8 pieces)	23
<i>2 cucumber makis, 3 avocado, 3 vegi california rolls</i>	
Crispy vegetables rolls	21
Hanoi Raviolis steamed vegetables rice crêpe	22
Pad Thai	28
<i>stirfried rice noodles, eggs, bean sprouts, tofu</i>	
Khao pad	26
<i>woked rice, eggs, carrot, tomatoes, spring oignons, lime</i>	
Woked vegetables Thai way	25
<i>curry, basil, tofu</i>	
Woked vegetables Vietnamese way	25
<i>soy sauce, tofu</i>	

Accompaniments

Stirfried vegetables	14
Pad Thai , rice noodles with soy sprouts and egg	14
Fried rice with diced vegetables	10
Sticky natural rice	5
Sticky rice with coconut milk , bamboo stick	15
Plain rice	5



Drinks

Summary

Japanese

Edamame , steamed young green soy pod	14
Sushis (6 pieces)	27
salmon, shrimp or eel	
Tuna Sushis (6 pieces)	29
Sushis Assortment (8 pieces)	36
Salmon Sashimis (8 pieces)	26
Tuna Sashimis (8 pieces)	32
Sashimis Assortment (8 pieces)	29
Salmon Makis (8 pieces)	24
Tuna Makis (8 pieces)	26
Makis Assortment (8 pieces)	23
2 tuna, 2 salmon, 2 avocado, 2 cucumber	
California Rolls salmon, avocado, dill (8 pieces)	25
Tiger Tempura Rolls (8 pieces)	29
avocado, shrimps and asparagus tempuras, spicy sauce	
BanH-Hoï Assortment (18 pieces)	75
2 tuna sushis, 2 salmon, 2 shrimp, 2 tuna sashimis, 2 salmon, 2 salmon makis, 2 avocado, 2 cucumber, 2 vegi california rolls	
Salmon Tartare	32
avocado, dill, wasabi cream	
Vegi Makis (8 pieces) avocado or cucumber	20
Vegi California Rolls (8 pieces)	21
Vegetarian Assortment (8 pieces)	23
2 cucumber and 3 avocado makis, 3 vegi california rolls	



Drinks

Summary

Thai & Indochinese starters

Noodle beef Tonkinese soup (pho soup)	22
Chicken Thai soup	22
lemongrass and coconut milk	
Shrimps lemongrass Thai soup	24
Raw Spring rolls with shrimp	23
noodles, coriander and mint	
Chicken fritters on crispy spinach leaves	20
Sliced crispy calamaris	22
Beef and mint spring rolls (brick pastry)	23
Crispy vegetables rolls (brick pastry)	21
Nems (Porc spring rolls, rice cake)	23
Nems (Chicken spring rolls, rice cake)	23
Shrimps green papaya Thai salad , lemon sauce	25
Beef lemongrass Thai salad	23
Vietnamese salad	20
Soy sprout, carrot, cucumber, mint, red cabbage, chinese cabbage, nuoc mam	
Hanoi raviolis	24
steamed Porc and mushrooms rice crêpe	
Hanoi Raviolis steamed vegetables rice crêpe	22
Dim sum (steamed Prawns raviolis)	24



Drinks

Summary

Thai & Indochinese meals

Grilled Duck breast with five parfums dip	40
Chicken breast skewers with lemongrass	36
Sateh chicken breast skewers with peanuts sauce ...	36
Yellow and green Thai curry chicken breast	36
in coconut milk	
Sliced chicken breast wokked with Thai basil	36
Grilled porc ribs , marinated in lemongrass dip	36
Sliced caramelized porc	37
in sugar and pepper sauce	
Beef tartare Thai style	39
mint, coriander, lemongrass, shallots	
Stirfried sliced beef	39
with vegetables shop suey, spicy sauce	
Thinly sliced Luc Lac beef	39
marinated and stirfried in soy sauce	
Tiger cries grilled beef	45
sliced filet marinated in herbs & tamarind	

**NEXT: THAI &
INDOCHINESE MEALS**



Drinks

Summary

Prices in euros taxes included

Thai & Indochinese meals

Tuna tartare Thai style	43
<i>mint, coriander, lemongrass, shallots</i>	
Yellow and green Thai curry cod	43
<i>in coconut milk, Thai basil</i>	
Woked calamaris	37
<i>in garlic, lemongrass, coriander, Thai basil</i>	
Stirfried prawns	39
<i>with vegetables shop suey, sweet sour sauce</i>	
Stirfried prawns	39
<i>with vegetables shop suey, spicy sauce</i>	
Stirfried salt and pepper prawns, garlic perfumed	39
Pad Thai	38
<i>with caramelized shrimps (rice noodles with soy sauce)</i>	

Accompaniments

Stirfried vegetables	14
Pad Thai, rice noodles with soy sprouts and egg	14
Fried rice with diced vegetables	10
Sticky natural rice	5
Sticky rice with coconut milk, bamboo stick	15
Plain rice	5



Drinks

Summary

Desserts

<i>Soft chocolat centered mini springrolls</i>	<i>17</i>
<i>Sliced mango ice cream and coconut milk soup</i>	<i>17</i>
<i>Lychees in syrup and fresh pomelos.....</i>	<i>16</i>
<i>Aloe vera and fresh pomelos.....</i>	<i>18</i>
<i>Fresh pineapple.....</i>	<i>18</i>
<i>Fresh mango</i>	<i>23</i>
<i>Selection of peanut and sesame Nougats</i>	<i>15</i>
<i>Selection of vietnamese crystallized ginger</i>	<i>15</i>
<i>Sweets Assortiment.....</i>	<i>22</i>
<i>peanut and sesame Nougats, crystallized ginger</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 

Place de l'Ormeau
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

Louis Roederer Collection (75 cl)	120
Louis Roederer Collection Magnum	290
Louis Roederer Théophile Rosé (75 cl)	130
Louis Roederer Brut Rosé Millésimé (75 cl)	180
Cristal Roederer 2014 (75 cl)	490
Cristal Roederer 2009 (75 cl)	540
Cristal Roederer 2006 Magnum	1 100
Cristal Roederer 2004 Jérobaoam	4900
R de Ruinart (75 cl)	160
Ruinart Blanc de Blancs (75 cl)	260
Ruinart Rosé (75 cl)	255
Dom Ruinart 2010 (75 cl)	650
Dom Pérignon 2013 (75 cl)	600



Menu

Summary

Prices in euros taxes included

Rosé wines

Côtes de Provence AOP

50cl | 75cl

Domaine des Campaux Cannissons 	48
Domaine Tropez Cuvée Sublime	51
Domaine de Siouvette Le Clos	63
Pétale de Rose de Barbeyrolles 	68
Minuty Cuvée Prestige	40 55
Château Minuty Cuvée Prestige (Magnum)	120
Château Minuty Cuvée Or	80
Château Minuty 281	130
Domaine Ott (Château de Selles) 	95

Menu

Summary

Prices in euros taxes included

White wines

50cl | 75cl

Vin de pays du Var IGP

Château Minuty Blanc et Or 85

Côtes de Provence AOP

Domaine de Siouvette Le Clos 63

Minuty Cuvée Prestige 40 | 55

Domaine Ott Blanc de Blanc (Clos Mireille) 95

Bourgogne AOP

2022 Chablis Saint Pierre (Domaine d'Henri) 68

2022 Chablis 1^{er} cru fourchaume 110
(Alain Geoffroy)

2022 Pouilly Fuissé vieilles vignes (Gonon) 78

2022 Puligny Montrachet village Le Trézin 145
(D.Larue)

2022 Puligny Montrachet 1^{er} Cru Garennes 210
(D.Larue)

2022 Saint-Aubin 1^{er} cru (D.Larue) 110

2021 Meursault (Domaine Coche) 165

2021 Nuits-Saint-Georges 1^{er} cru 275
Les Terres Blanches (Dom. des Perdrix)

NEXT: WHITE WINES



Menu

Summary

Prices in euros taxes included

White wines

Loire AOP

2022	<i>Pouilly Fumé de Ladoucette</i>	78
2022	<i>Sancerre Michel Thomas</i>	60
2020	<i>Sancerre Comte Lafond</i>	94
	<i>Grande cuvée</i>	
2019	<i>Baron de L (Pouilly Fumé)</i>	198



Menu



Summary

Prices in euros taxes included

Red wines

50cl | 75cl

Côtes de Provence AOP

<i>Domaine Tropez Cuvée Sublime</i>	51
<i>Minuty Prestige</i>	40 55
<i>Château de Pampelonne</i>	52
<i>Domaine Siouvette Le Clos</i>	63
<i>Château Minuty Rouge et Or</i>	85
<i>Domaine Ott Comtes de Provence</i>	120

Sancerre AOP

2022 <i>Michel Thomas</i>	60
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Beaujolais AOP

2022 <i>Brouilly Les Maisons Neuves</i>	46
<i>(Maison Jambon)</i>	

NEXT : RED WINES



Menu

Summary

Prices in euros taxes included

Red wines

Bourgogne AOP 75cl

2022	Pinot noir (D.Larue)	55
2022	Chassagne Montrachet (D. Larue)	90
2021	Aloxe Corton (D. Larue)	105
2022	Chambolle Musigny	210
	(Taupenot-Merme)	
2021	Gevrey-Chambertin (Dom. Chevalier)	160
2021	Nuits Saint-Georges (Dom. Perdrix)	205
2022	Nuits Saint-Georges 1^{er} cru	260
	(Dom. Perdrix)	

Vallée du Rhône AOP 75cl

2023	Crozes Hermitage Les papillons	54
	(Gilles Robin)	
2021	Châteauneuf du Pape	105
	Vieux Télégraphe, Cuvée Télégramme	
2022	Les Cornas (Gilles Robin)	135

RED BORDEAUX



Menu

Summary

Prices in euros taxes included

Bordeaux

Bordeaux supérieur AOP 75cl

2018	<i>Grand Vin de Reignac</i>	70
2012	<i>Balthus Reignac</i>	168

Graves AOP 75cl

2018	<i>Château Ferrande</i>	70
2014	<i>Château Ferrande (1/2)</i>	35
2018	<i>Château Ferrande (Magnum)</i>	140

Saint-Julien AOP 75cl

2016	<i>Château Le Petit Caillou</i>	88
2015	<i>Château La Croix Ducru Beaucaillou</i>	195
2016	<i>Connetable du Château Talbot</i>	120
2015	<i>Château Talbot</i>	280
2015	<i>Château Léoville Poyferré</i>	320

Saint-Estèphe AOP 75cl

2017	<i>Château Saint-Estèphe de Calon Ségur</i>	89
2016	<i>Château de Pez</i>	145
2016	<i>Les Pagodes de Cos</i>	195
	<i>du Cos d'Estournel</i>	
2015	<i>Château Cos d'Estournel</i>	650

NEXT: BORDEAUX



Menu

Summary

Prices in euros taxes included

Bordeaux

Saint-Emilion AOP 75cl

2018	Château de Ferrand (Grand Cru)	95
2018	Petit Figeac Château Figeac.....	240
2016	Petit Cheval Château Cheval Blanc.....	650

Pauillac AOP 75cl

2016	Echo Château Lynch-Bages.....	185
2012	Château Lynch-Bages	396
2016	Château Lynch-Bages	590
2004	Les Carruades de Lafite	800
	<i>du Château Lafite Rothschild</i>	

Margaux AOP 75cl

2016	Sirène du Château Giscours.....	112
2015	Château Giscours	270
2015	Alter Ego du Château Palmer.....	360

Pomerol AOP 75cl

2017	Duo Château La Conseillante.....	220
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Menu

Summary

Drinks

Rice alcohols

Bottle of Saké Sho Chiku Bai (33 cl)..... 35
Premium Ginjo

Bottle of Saké Shirakabegura (64 cl)..... 155
Junmai Daiginjo

Beers

Heineken / Kronembourg 1664 / Panaché (33 cl) 9

Heineken no alcohol 9

Thai Singha / Chinese Tsingtao (33 cl) 10

Japanese Asahi (33 cl) 10

Soft drinks

Coca-Cola, Coca Zero (33cl) 8

Fever Tonic, Orangina, Ice-T, Limonade (25cl) 8

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

Mineral waters

Evian, San Pellegrino (75 cl) 10



Menu

Summary

▲
Home



F. Pompon & Y. Klein

*Jean Cocteau
Combas
Banksy*

*Andy Warhol
Keith Haring
Calder*



L'ORMEAU DES ARTS

— 2023 —

Galleries - 5 et 7 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