

# « LUXURY » CORNER

To celebrate something, out of curiosity or just for pleasure... Try our tasting plates made with the best products.

## Caviar Perlita 30gr

A product made from Siberian sturgeons, born, bred and processed in Arcachon (south-west France). Total traceability and low salt rate.  
+ shot of vodka 5€/ person

## Homemade Foie gras

Mango chutney, dried fruits, toasted bread.  
For one person 16€  
For two people 29€  
+ glass of champagne 10€/person

## SWEETS

**Fresh & colorful Bavarian** 10€  
Delicate seasonal fruits mousse, lemon cream on the side and fresh fruits

**Baba « chic »** 10€  
With lemongrass chantilly  
Sprinkled with « DonPapa » rhum

**Création « tout chocolat »** 12€  
For chocolate lovers; 3 variations of finest dark chocolate preparations, crème anglaise.

**Meli-melo lemon-basil** 10€  
Corsican dry cakes, lemon mousse, yuzu ice cream and basil ice cream

**Soup or fruit salad** 9€

**« Salge » ice creams & sorbets** 2,50€  
Vanilla – Chocolate – Strawberry - Citron  
Clementine – Lemon Brocciu - Chesnut



For kids (under 12 years old)

Lunch & Dinner - Menu at 12€  
Dish – Dessert - Drink



## MENU

## TUESDAY EVENING PLATES

**« LAND » DECLINATION** 22€  
Bruschetta with Prizutty, velvety, foie gras, raw vegetables, sweet thing

**« SEA » DECLINATION** 22€  
Bruschetta with salmon, velvety, lemon fish mousse, raw vegetables, sweet thing

**« VEGETARIAN » DECLINATION** 20€  
Bruschetta with tomatoes and mozzarella, velvety, stuffed zucchini, raw vegetables, sweet thing

**« KIDS » DECLINATION** 11€  
Bruschetta with ham, velvety, chips, sweet thing

## CORSICAN FLAVORS

The best of our mountains; a selection of cheeses and charcuterie made by small-scale productions .

### Corsican cold meat slate platter 18€

Lonzu, coppa, sausage, prizuttu, terrine, green salad, bread

### Corsican farm cheeses slate platter 16€

Tome, fresh cheese, aged cheese, fig jam, green salad, caramelized onions

### Local terrine made in traditional way (200 gr) 13€

Ingredients depending on the season, green salad

### Corsican discovery slate platter 24€

Assortment of cold meats and cheeses, fig jam, terrine, green salad and bread

### Assortment of 4 corsican « anti-pasti » 17€

Bites of corsican tome, caviar of dried tomatoes, sausage, caviar of eggplant.

## SNACKING CORNER

### The « Croque-Monsieur » in two versions

The classic one, appreciated by kids  
The revisited for older...

11€

14€

### Omelets (organic eggs)

- Simple omelet
- With brocciu and garden mint
- With caramelized onions
- With vegetables
- With prizuttu

11€

13€

## SALADS

### Around burrata

Burrata, caramelized cherry tomatoes, lemon sesame seeds, ravioli of mango  
Olive oil from Marquilianiani, Seasonal flower

18€

### Around melon

Sliced melon, thin slices of corsican ham (prizuttu), parmesan and roasted pistachios.  
Melon gazpacho.

Olive oil from Marquilianiani, Seasonal flower

16€

### Around fresh fruits

Marinated chicken with citrus, grapefruit, avocado, apple, cherry tomatoes, red onion and red pepper ice cream.

Hazelnut oil, Seasonal flower

17€

### Around dried fruits and seeds

Organic quinoa, sweet potatoes, oranges, prunes and dried apricots, almonds, white sesame and assorted seeds

Sesame oil, Seasonal flower

15€

## STARTERS

### Velvety soup or gazpacho 12€

According to season and David's inspiration

### Around vegetables 13€

Stuffed zucchini with brocciu. Zucchini's spaghetti with sun-dried tomatoes, pine nuts, ginger

Olive oil from Marquilianiani, Seasonal flower

### Around meat 17€

Corsican veal tartare prepared in the Italian-style (knife-cut), parmesan cheese, pesto basil, pine nuts, arugula

Olive oil from Marquilianiani, Seasonal flower

### Around fish 18€

Tuna just cooked, declination of tomatoes, caramelized onions, potatoes "grenaille" and rosemary from the garden

Olive oil Ghjermana, Seasonal flower

All our starters can be declined in main dish version + 9 €

## MAIN COURSE

### Around vegetables 19€

Vegetarian hamburger  
With various vegetables, goat cheese, caramelized onions and rosemary.  
Olive oil scented with clementine

### Around meat 24€

Organic Corsican beef, truffle cream, pickles of onions, carrots scented with orange blossom, potato waffle.  
Seasonal flower

### Around fish 27€

White fish filet, colored vegetables, risotto with green peas and mint, coriander and turmeric.

Olive oil from Marquilianiani, Seasonal flower

### Around spices 22€

A recipe with Asian flavors, a healthy dish controlled by our nutritionist.

Slightly spicy Duck (more than 10 different spices), crunchy vegetables (peppers, zucchini ...), black rice

Coconut oil, Seasonal flower

### Today's special; on the slate

Vegetarian dish / Gluten-free dish / Lactose-free dish ...  
Quentin will inform you