

Starters

Langoustines from Cap Corse & Immortelle.

Like « Mousseline », medium cooked, Bisque broth with Immortelle.

29 €

Autumn Vegetables & Sheep Milk Cheese.

Declination, Hot & Cold, Cooked & Raw.

27 €

Frogs & Nepali Saffron.

*Legs cooked with sweet Garlic, Crisies Tempura with Saffron,
Mille Feuille with Parsnip cream, Coulis .*

31 €

Goose Foie Gras & Fig.

*Medium Cooked with Cabbage, Crispy salad,
Java Pepper Broth.*

29 €

Fishes

Wild Seabass & Cédrat Lemon.

*Cooked with Timut Pepper, Seafood From Diane Lake,
Leeks, Sweet Corsican Wine & Cédrat sauce.*

49 €

Mediterranean Red Tuna Fish & Cèpes mushrooms.

*Tataki with Argan Oil, Ceviche,
Roasted Cèpes with Black Garlic, flavoured Broth*

52 €

Arctic Char Fish & Chestnut.

*Cooked slowly on the skin, Barbajuan with Chestnut
Pine Nuts, Confit of fish bones sauce .*

47 €

Meats

Corsican Veal Sweetbread & Vuletta.

*Like a Carbonara,
Crispy veal sweetbread, Chestnut Pasta,
Bacon foam, slices of Vuletta, Juice.*

54 €

Deer & Myrthe Berries.

*Marinated & roasted Filet with Corsican Wine,
« Reinettes » Apple, Myrthe berries sauce.*

51 €

Maturated Beef & Juniper.

*Tournedos & paleron, bone marrow
Vegetables cooked in Juniper berries broth*

49 €

Selection of local Goat & Sheep milk cheese

23€

Desserts

21€

Desserts Menu elaborated by Philippe Rigollot,
MOF 2007 and Pastry World Chef 2005.
Made by Jorice Sardain.

Cervione Nuts & Cèpes.
Mousse Jivara 35% & Cèpes,
Praline with Cervione Nuts, Ice cream.

Chestnut & Mandarin.
Light Chestnut foam,
Confit of Mandarin, Sorbet.

Fig from « Maquis » & Cinammon.
Roasted with Olive Oil, Madagascar Vanilla Cream
Cinammon Ice cream.

Chocolate Soufflé.
Smoked Black Santarem 62% from Papouasie,
Cacao Streusel, Ice Cream.

« Gourmet » Menu 100 €

Croq en bouche

Autumn Vegetables & Sheep Milk Cheese.
Declination, Hot & Cold, Cooked & Raw.

Or

Goose Foie Gras & Fig.
*Medium Cooked with Cabbage,
Java Pepper Broth*

Arctic Char Fish & Chestnut.
*Cooked slowly on the skin, Barbajuan with Chestnut
Pine Nuts, Confit of fish bones sauce ..*

Or

Deer & Myrthe Berries.
*Marinated & roasted Filet with Corsican Wine,
« Reinettes » Apple, Myrthe berries sauce*

Selection of local cheeses.

Chocolate Soufflé.

Or

Chestnut & Mandarin.

« Tasting » Menu 140 €

6 courses Menu elaborated by our Chef Alexandre FABRIS,
with local products.

Order for all the table guests.

Wine pairing 4 glasses (35€) or 6 glasses (60€).
Our Winewaiter Lucas stay at your entire disposal.

« Vegetarian » Menu 80 €

Croq en bouche

Declination of Autumn Vegetables.

Carnaroli Risotto with Mushrooms & Chlorophyll.

Dessert of your choice.

Typhaine Jouet & her team stay at your entire disposal for any further information you may need.

Thank you to inform us about your allergies & intolerances.

Net Price, service included.