

Starters

Langoustines from Cap Corse & Nepita. <i>Dashi broth, Seasonals vegetables & Fruits.</i>	36 €
Artichoke, Sheep cheese & Coppa. <i>Ravioli, Rocket salad, salted butter foam.</i>	29 €
« Trompette » Zucchini, Ricotta & Marjoram. <i>Declinaison of Zucchini, Ricotta Sorbet .</i>	31 €
Summer truffle & Cervione Nuts. <i>Crispy Spher, Truffled foam, Mushrooms & Foie gras, Old Balsamic Vinegar Dressing.</i>	33 €

Fishes

Seabass & Shellfish.

*Cooked on the skin, Mousseline,
Flavoured Rice & Verbena emulsion.*

51 €

Mediterranean Red Tuna Fish.

*Medium Cooked, Radish & Peach, Sweet onions,
Taryaki Barbecue Sauce.*

54 €

John Dory & Green Tomato.

*Cooked slowly with Voatsiperifery pepper,
Tomatoes Duo & Fennel.*

49 €

Meats

Corsican Veal Sweetbread & Carrots.

*Crispy Veal Sweetbread with Chestnut wheat,
Variation of Carrot with Java pepper, Liquorice juice.*

56 €

Royal Pigeon & Chanterelles.

*Roasted, confit of breast, Offal Pie,
Sauté of Chanterelles with Thym flower, Cacao juice.*

53 €

Maturated Beef & Signoria Potato.

*Marinated Beef, Déclinaition of Potatoes,
Meat juice in French Dressing way.*

52 €

Desserts

21€

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

Chocolate & Népita.
Chocolate 66% cream, ganache,
Népita Sorbet.

Apricot & Rosemary.
Rosemary « crémeux »,
Roasted Apricot and Rosemary Sorbet.

Raspberry & Stragon.
Stragon foam,
Raspberry confit & Sorbet.

Lemon & Limoncello.
Limoncello Soufflé,
Panacotta with Sheep Milk, Lemon Granité.

« Gourmet » Menu 100 €

Croq en bouche

Artichoke, Sheep cheese & Coppa.
Ravioli, Rocket salad, salted butter foam.

Or

« Trompette » Zucchini, Ricotta & Marjoram.
Declinaison of Zucchini, Ricotta Sorbet .

John Dory & Green Tomato.
*Cooked slowly with Voatsiperifery pepper,
Tomatoes Duo & Fennel.*

Or

Maturated Beef & Signoria Potato.
*Marinated Beef, Déclinaition of Potatoes,
Meat juice in French Dressing way..*

Selection of local cheeses.

Limoncello Soufflé.

Or

Apricot & Rosemary.

« 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

Iced Coconut cream flavoured with Truffle.

From our Garden, the Best Vegetables prepare by our Chef.

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.