



Chef Romain MASSET received his desire to cook as a gift from his
grandfather,
He was often in the kitchen preparing dishes for the whole family.

He acquired a culinary education from renowned chefs such as
Louis Grondard, Yannick Franques and Régis and Jacques Marcon.

As the tables, addresses and exchanges go by, Romain's cooking becomes
more refined.

Creative by nature, the Chef proposes a gastronomic cuisine while
respecting nature and Corsican culinary traditions.

Indeed, as a lover of fine products, he makes it a point of honour to work
with local producers and breeders.

With respect for tradition, the menu is both Corsican and modern,
combining local produce with gastronomy.

The pleasure of sharing in the image of the Signoria.
We wish you a pleasant culinary journey.



Our gourmet restaurant is open every evening from 19:30 to 22:00

Lunch service is available from 12:00 to 14:30

Breakfast service between 7:30 am and 10:30 am

*Dear Gourmets, as we are working closely with local producers and follow the products seasonality, our menu may
change according to the arrivals.*

Vegetable starters

The Zucchini

Yellow and green zucchinis, fried zucchini flower

Fresh almond, Basil sherbet

34 euros

The Tomato

Assortment of colors, Raspberry,

Tarragon sherbet,

Dressing of everlasting

32 euros

Starters from the Land and the Sea

The White Onion from La Signoria

Caramelized, fried and pickled,

Ewe cheese cream, crispy quail egg

Onion consommé infused with Cubebe pepper

40 euros

The Sardine

Snacked in vine leaf and smoked with vine wood,

Crunchy white grapes, Rice ball with verjus coulis, Crunchy radishes

Emulsion with parsley oil

42 euros

Fish

The Croaker

Confited, accompanied with its crispy ravioli,

Crunchy golden fennel

Blueberry and goat milk yoghurt dressing

50 euros

The Leerfish

Roasted and in tartare,

Cherry tomatoes surprise

Verbena sabayon

56 euros

The Fish of our shores

Pan-fired,

Squash assortment as a cake, candied cubes and spaghetti,

Butter foam with lemongrass

52 euros

Meat

Corsican Veal

*Veal's rack roasted with agastache,
Crispy offals, glazed and grilled zucchinis
Strong juice,
54 euros*

The Nustrale Suckling Pig

*Roasted rack, braised shoulder, leg in a maquis' herbs crust,
Declination of green beans, flat beans and yellow beans with fresh herbs
Pig juice with offals and mustard seeds
50 euros*

The Signoria Guineafowl

*Supreme flavored with mushrooms and cooked on its chest, confit leg,
Apple and celeriac spirals, freshness of celery
Juice with old wine from the Cap Corse
46 euros*

The Corsican Cheese Selection

*Crispy vegetables
Grapes in cognac, fruit compote
20 euros*

Desserts by Yohan Marpot

Strawberry and Olive

Corsican olive oil parfait, olive cream and confited olives

Strawberry espuma, Mara des bois strawberry sherbet

24 euros

Fig and Amaranth

Crispy cookie, puffed amaranth, myrtle cream,

Fig leaf cloud, purple fig sherbet

24 euros

Peach and Honey

Brioche cylinder with honey from the maquis, peach and nepita infusion

Pollen mousse, vine peach sherbet

24 euros

Chocolate and Blackberry

Cocoa nibs soft cake, blackberry cream and sherbet

Cocoa and fleur de sel

24 euros



Discovery Menu

(4 courses - 145 euros)

"Make your own"

A vegetable starter

One Fish

One Meat

One Dessert

Tasting Menu

(7 courses - 195 euros)

"Make your own"

One Vegetable starter

A Seafood starter

One Fish

One Meat

A Selection of Cheeses

A Fruit Dessert

A Dessert