



La  **T**able **M**inà
de





La Table de Minà is what children in Corsica call "Granny's Table".

Our philosophy is based on this concept.

That's why we work as much as possible with the island's producers and their local products. In this way, we join the culinary traditions of the Minas of today and yesterday.

Our passion leads us to interpret, in gastronomic dishes, the resources that the island of beauty offers us.

We try to take care of the beautiful products of our producers, as they take care of their land.

This allows for a selection of high quality products, as well as the development of local farmers and craftsmen.

So, by working with this approach, we essentially propose seasonal fruit and vegetables, seafood from sustainable fishing, meat raised with respect for the animal, and any product in line with the preservation of the biodiversity that surrounds us.

Not forgetting our wine list from regional estates, which will allow you to discover the different terroirs of the island.

...and now...

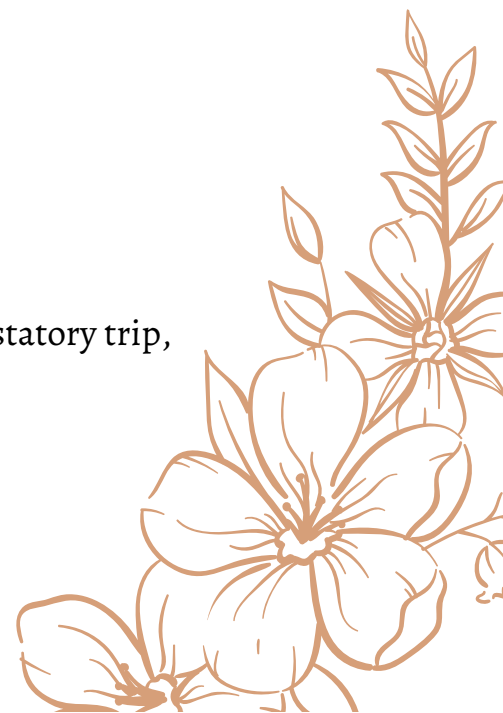
...relax...

...Look at your surroundings...

...take a deep breath...

...and let yourself be guided through this gustatory trip,
as if you were...

At the table of your "Minà".





Menu de Producteur

90€

Starter, main course , dessert.

Menu Découverte

110€

The menu includes two starters, two main courses by land and sea, cheeses from our producers and a dessert.





Starters

Beetroot and caviar combination.

Beetroot declension, kefir chantilly
and caviar Baerii Sturia.

48€

Pea and fennel stew with Corsican saffron.

Low temperature egg yolk flavoured with "nepita" and black truffle.

26€

Mosaic of cod roasted in the flame.

In agreement with rhubarband chilli cress.

28€

Veal garden from Abbatucci's.

Moelleux de veau, oyster sauce, crunchy herbs
and wasabi honey mayonnaise.

28€

Our board of Corsican charcuterie .

Selection of charcuterie L'Oru di Piazza .

48€

Fish Main Course

Mediterranean red tuna.

Smoked with garden herbs, grilled spring vegetable tagliatelle,
roasted potato juice with lime.

40€

Turbot from our coasts.

Roasted in sparkling butter, land and sea asparagus,
prisuttu area and almond sauce.

38€

Our products may contain certain allergens,
the list is available at the reception.
Our prices include all taxes and service.



RELAIS &
CHATEAUX





Meat Main Course

"Vache Tigre" veal race in Cervione hazelnut crusted.

Carrot in textures, sweet and sour mustard pickles
and espuma of a maltaise, orange vinaigrette.

40€

Gaëlle's guinea fowl.

The supreme in vanilla oil, the leg stuffed with a light mousseline then roasted,
glazed potatoes and albufera sauce with Corsican vermouth.

38€

On the grill side

Our fishing returns: seabass, sea bream, turbot...

(under reservation)

16€/100gt

Lobster and spiny lobster.

(under reservation)

36€/100gr

Our gourmet meats:

Iberian pluma, matured rib of beef

(under reservation)

15€/100gr

Choice of side dishes:

Sautéed potatoes with truffles, pan-fried vegetables, green salad.

Our products may contain certain allergens,
the list is available at the reception.
Our prices include all taxes and service.



RELAIS &
CHATEAUX





Our Cheese Platter

Assortment of cheeses from our region

28€

Desserts

The strawberry of "Jardins de la Testa."

Matcha tea meringue, poached strawberries with Sichuan pepper, rose ganache, strawberry gel, matcha tea powder, strawberry syrup.

22€

100% Weiss Chocolate.

Smoked chocolate crumble, milk chocolate ganache with caramel, white chocolate cream and white balsamic reduction, dark chocolate tuile, cocoa nibs.


22€

Ilaria's honey.

Caramelised honey bavaroise, pollen mousse, brocciu and lime ice cream, honey tuile, mayonnaise with maquis honey.

22€





Our producers and local and organic artisans

Gaëlle

Gaëlle's poultry

Christophe Piazza

Charcuterie L'Oru de Piazza

Jean Jacques Laurent

Le Jardin de la Testa

Camille Jehl

Les Oliviers de Giuseppone

Erick

Terre nustrale

Stephane et Ilaria

Le miel de Stephane

Mr. et Mme. Terrazzoni

Formages Terrazzoni

Raphaël

Domaine Nepali

Cecile Ferrucci

Formages U Diceppu

Jean Batiste

L'Ortulinu

Thomas Marcellesi

Formages Valicella

Paul Mallaroni

Boulangerie Mallaroni

Jacques Abbatucci

Vache Tigre

Romain

L'atelier du glacier