



La  
Table  
de Minà







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...

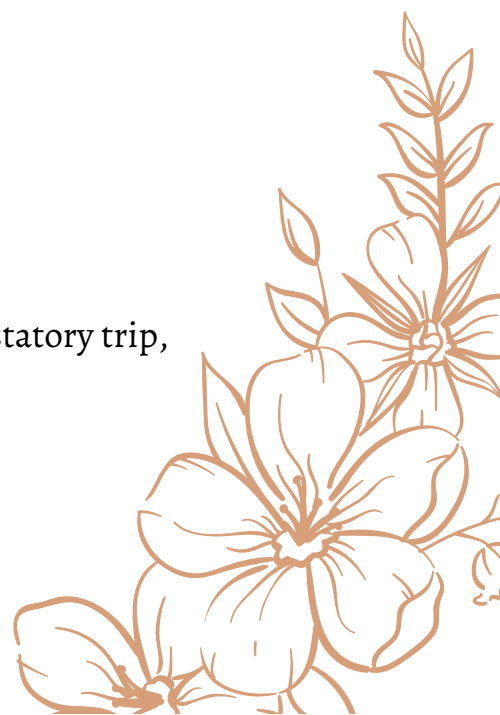
...relax...

...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 des Producteurs**

90€

Starter, main course , dessert.

Wine pairing three *glasses 12cl*

40€

### **Menu Découverte**

120€

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

Wine pairing six *glasses 6cl*

50€

**Menus are served for the whole table.**







## *Starters*

### **Ray croque monsieur .**

Candied lemon, "Sturia" osciètre caviar,  
Cap Corse muscat butter sauce.

48€

### **Guinea fowl ravioli ,**

Sobresada "spicy pork sausage" and homemade ham

28€

### **The perfect combination of tomato and strawberry.**

Semi-dehydrated heirloom tomato and fresh strawberries,  
strawberry jelly, tomato basil sorbet.

30€

### **Vegetable and chestnut garden ,**

Chestnut socca, baby vegetables and tangy vinaigrette.

32€

### **Our board of Corsican charcuterie .**

Selection of charcuterie L'Oru di Piazza .

38€

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





## *Fish Main Course*

### **Grilled local fish.**

Saffron and honey risotto,  
lemon and iodized emulsion and bottarga.

44€

### **Langoustines, onion "royale" pudding**

Tangy spring onions, shelfish and passion fruit sauce

44€

## *Meat Main Course*

### **Our version of veal with olives.**

Jacques Abbattucci's veal sweetbreads, olive shortcrust pastry;  
tomatoes, black olive tapenade and reduced juice

44€

### **Roast rack of lamb,**

Beet declension and roasted juice with sherry vinegar.

44€

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## *On the grill side*

### **Seabass, sea bream, turbot...**

(under reservation)

16€/100gt

### **Lobster and crawfish.**

(under reservation)

36€/100gr

### **Our gourmet meats:**

Iberian pluma, matured rib of beef

(under reservation)

14€/100gr

### **Choice of side dishes:**

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

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## *Our Cheese Platter*

**Assortment of cheeses from our region**

**28€**

## *Desserts*

**Peach from the Jardins de la Testa .**

Bellini style.

**22€**

### **The Cervione hazelnuts**

Hazelnut dacquoise, hazelnut coffee ganache, gianduja mousse, dark chocolate hazelnut crunch, salted butter caramel ice cream.

**22€**

### **Corn and orange pairing**

Polenta, roasted corn, creamy popcorn , orange ice cream and Espelet pepper corn sauce.

**22€**


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**RELAIS &  
CHATEAUX**







## *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**

Cheeses Terrazzoni

**Raphaël**

Domaine Nepali

**Cecile Ferrucci**

Cheeses U Diceppu

**Jean Batiste**

L'Ortulinu

**Thomas Marcellesi**

Cheeses Valicella

**Paul Mallaroni**

Boulangerie Mallaroni

**Jacques Abbatucci**

Vache Tigre

**Romain**

L'atelier du glacier