



La  Table
de Minà





La Table de Minà is what children in Corsica call Grandma's Table. Our philosophy is based on this concept.

This is why we work as much as possible with the island's producers and their local productions. Thus, we join the culinary traditions of the Minas of today and yesterday.

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

We seek to take care of the beautiful products of our producers, just as they take care of their land. This allows a selection of high quality products, as well as the development of local farmers and artisans.

So by working with this approach, we essentially offer seasonal fruits and vegetables, seafood products from sustainable fishing, meats raised with respect for animals, and any product in accordance with the preservation of biodiversity that surrounds us.

Without forgetting our wine list from regional estates, which will allow you to discover the different terroirs of the island.

...And now...

...Relax...

...Look at the environment around...

...Breathe deeply...

and let yourself be guided through this taste journey, as if you were at the table of your "Minà".





Discovery menu

Variation of the menu with two starters, two land and sea dishes, cheeses from our producers and a treat

155€

Food and wine match

75€

Menu is served for the entire table.







Our Starters

Gravlax style lich,
Whisky, cauliflower
28€

Semi-cooked red tuna,
Strawberry and beet condiment.

32€

Our Tomato Garden,
Creamy burrata, tomato tartar, Stracciatella emulsion

30€

Skate wing cornetto,
Norma condiment, capers, black olive, yuzu

34€

Nos produits peuvent contenir certains allergènes,
la liste est à votre disposition à la réception.
Nos tarifs s'entendent toutes taxes et service inclus.



RELAIS &
CHATEAUX





Our fishes

Roasted porgy in lemon leaf,
With its variation of fennel.

42€

The Grouper of our coasts,
Stewed Provençal vegetables

44€

Our meats


The Pig from Casella Farm.

Pork stew

42€

Mr. Abbatucci's Veal,
Cooked artichoke and grapefruit, citrus
socca.

48€



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Cheese plate

Assortment of Cheeses from Our Region

28€

Our Desserts

Peach, Peach , Peach

La Melba.

22€

Clafoutis 2.0

Around the apricot.

22€

Chocolate flower.

Nucciolini, chocolate, hazelnut.

22€


Myrtle Baba

22€



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*Our local and organic
producers and artisans.*

Sébastien Duval-
La ferme de Casella- Bonifacio
Porc Nustral

Jacques Abbatucci-Serra di Ferro
Vache Tigre

Maison Kaviari
Les crustacés

Damien Muller
Pêche locale

Cedric et Maëva
Fromages de La Ferme Cinarca

Cecile Ferrucci
Fromages U Diceppu

Joanna- Arbori
Fromagerie Fiore di Latte

Stéphane et Evelyne-Bonifacio
Fromage Ferme de Roghi

Coutellerie Zuria,
Les Terrasses d'Aragon-Bonifacio
Couteaux

Florence Marcelli Venzolasca
Nucellina



Christophe Piazza
Charcuterie L'Oru de Piazza

Stéphane Peraldi- Corano
Charcuterie Peraldi et Père et
fils

Moulin oltremonti-Linguizetta
Huile d'olive

Stéphane Micaelli- Prunelli
di Flumarbo
Le miel de Stéphane

Infiaratu- Conca
Safran bio & créateur de
produits corses d'exception
bio

Jean Batiste- Bonifacio
L'Ortulinu , *Boulangerie*

Mr Mallaroni- Porto-Vecchio
Boulangerie Chez Mallaroni

Jean Michel - Porto-
Vecchio
L'art de la glace

Jean Jacques Laurent- Testa
Le Jardin de la Testa

