



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 or a dessert*

135 Euros

Food and wine match

60 Euros

Menu is served for the entire table.



Our Starters

Foie gras insert Liche,
Fig and pistachio chutney
34€

Ikejime red tuna tartar,
Watermelon with nepita and candied egg.
30€

Sea Bream ceviche,
Almond milk and celery.

28€

Stuffed zucchini,
Sheep's milk cream and summer truffle
28€

Corsican cold cutes Plate

Prizuttu, Coppa, Lonzu, Saucisson et Figatellu.
37€





Our fishes

Local fishing
Declination of cabbage.

42€

The Grouper,
Sardinian fregola with summer vegetables

44€

Our meats

The Pig from Casella Farm.
Caponata and hazelnuts from Cervione

42€

Abbatucci's Veal,
Corsican and apricot beans

48€

Veal cutlet for 2,
Panisse and vegetables
14€ les 100g





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€





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

Stéphane et Evelyne-Bonifacio
Fromage Ferme de Roghi

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

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

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

