

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 €uros

Food and wine match

60 €uros

Menu is served for the entire table.





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€

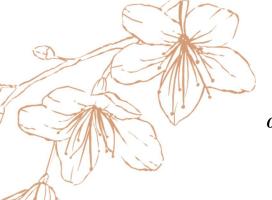
Clafoutis 2.0
Around the apricot.
22€

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





