



Starter

“Carpaccio de Saint Jacques”	31 €
<i>Exotic Fruit Sauce, Hazelnut Oil Oyster Sorbet and « Sturia » Caviar from Aquitaine (France).</i>	
“Le Foie Gras”	29 €
<i>Duck Foie Gras Mousse and Consommé Onion and Cabbage.</i>	
“Les Langoustines”	29 €
<i>Seared Langoustines Chestnut flour and Sesame seed biscuit, Curry Sauce.</i>	
“Les Escargots”	31 €
<i>« bio » Snail cakes, preserved Tomatoes Mozzarella Di Bufala Mousse.</i>	
“Véritable Charcuterie de nos Montagnes”	32 €
<i>Mountain pork cold meat assortment, pickles of vegetable</i>	
“Mesclun de Verdure”	10 €
<i>Mix of Green Bean and Sweet Pepper and grilled Pine nut.</i>	
“Caviar d’Aquitaine” 1.06 oz	
<i>Caviar Classic</i>	65 €
<i>Caviar Vintage</i>	75 €



Fresh Fish

Order it 48 hours in advance

“Langouste du Cap Corse” 3.53 oz	23 €
<i>(Lobster)</i>	
“Pêche Locale”	12 €
Just fished for 3.53 oz	
<i>Scorpion Fish, Sea bass, Sea bream, John-Dory, Common Sea Bream, Pandora</i>	



Fisherman's Corner

- “Le Saint Pierre”** 30 €
Fillet of John Dory coated with Mozzarella.
- “La Lotte”** 32 €
*Monk Fish flavoured with sweet spices, caramelized chicory and onion
Celeriac Ravioli and orange Butter.*
- “Le Loup”** 31 €
Steak of Sea Bass, Scale of “Figatellu” and white Butter.



Selected Meat

- “L’Agneau”** 32 €
Chump Lamb loin coated with Nuts of Cervione.
- “Le Pigeon”** 36 €
*Roasted Pigeon Breast, preserved leg with Myrte’s wine in Cannelloni,
Cake of poultry.*
- “Le Veau”** 34 €
*« Bio » Veal and Oyster tartar,
Oyster cream.*
- “Le Bœuf”** (for two people) 98 €
Grilled Beef Rib from “Aubrac”, smoked with “Maquis” herbs.



Sweet Treat

Fresh and Mature Cheese Platter	15 €
“La Fournaise en Délice” <i>Chocolate Fondant “Nyangbo” from “Valrhona”</i> <i>Corsican Clémentine soft heart</i> <i>Voatsiperifery pepper ice cream (Pepper from Madagascar)</i>	16 €
“Dessert du Jardin” <i>Caramelized Eggplant, Crumble of Black Olives</i> <i>Citrus-thyme Sorbet, Tarragon Sorbet, Preserved Cherry Tomatoes</i> <i>Red Peppers and Raspberry Coulis.</i>	17 €
“La Pavlova” <i>Red Fruits Meringue,</i> <i>Champagne Sorbet and Népita whipped cream. (Herb from the “Maquis”)</i>	15 €
“Le Parfait Glacé” <i>Iced Pudding Flavoured with Corsican Rosemary, under a Chocolate Dome,</i> <i>Jelly of Victoria Pineapple,</i> <i>Hot Caramel sauce, Flavoured with Pink Himalaya salt.</i>	16 €