



Our story

La Table de Minà evokes, in Corsica, the family grandmother's table — that warm place where people gather, where everything finds its meaning. It is around this idea that our philosophy is built.

We therefore prioritise, whenever possible, local island producers and their traditional know-how. We continue the culinary heritage of yesterday and today, that of the “Minà” who pass on their passion with heart and authenticity.

Driven by passion, we elevate the rich bounty of the Île de Beauté through refined, gastronomic cuisine.

We pay particular attention to every ingredient, respecting the meticulous work of our producers, just as they care for their land. This commitment allows us to select high- quality products while highlighting the expertise of local farmers and artisans.

Within this approach, we showcase seasonal fruits and vegetables, responsibly sourced seafood, as well as meats from farms that respect animal welfare, all in harmony with the preservation of the surrounding biodiversity.

Not forgetting our curated selection of wines from regional estates, inviting you to explore the full richness of the island's terroirs.

And now...

Take your time...

Observe your surroundings...

Breathe deeply...

Then let yourself be carried by this journey of the senses, as if you were...
at your Minà's table.



Restaurant

Lunch time

STARTERS

Tempura prawns

25€

Prawns delicately coated in a light panko tempura, served on a bed of mixed vegetable crisps. Accompanied by a mildly spicy chili mayonnaise.

Allergens: eggs, crustaceans

Gilardeau oysters (6 / 12)

6 - 21€ / 12 - 42€

Gilardeau oysters served simply, with seaweed and wild fennel butter, lemon, and a classic vinaigrette.

Pulpeti salad

A salad of octopus in parsley dressing, combined with cherry tomatoes, potatoes, pancetta, and pickled onions, finished with crispy bacon chips.

Allergens: Molluscs, milk

OURS TARTARES

Beef tartare

Beef tartare prepared to your preference: either in a classic. French style with a raw egg yolk Italian-style with pesto, confit tomatoes, red onion, coppa and parmesan.

26€

Served with salad and fries in crisps and petals.

28€

Allergens: eggs, milk

Tuna tartare

29€

Raw tuna tartare seasoned with fresh mint and ginger, combined with mango and avocado, lifted with lime, soy sauce and black sesame.

Allergens: fish, soy, sesame

Focaccia

20€

Warm focaccia, creamy burrata, heirloom and cherry tomatoes, cured hamn basil pesto

Allergens: Gluten



PASTA

Tagliatelle Pescator

34€

Black and yellow tagliatelle served with mussels, clams, prawns, octopus and squid, bound in a house-made bisque with cherry tomatoes and parsley dressing.

SIGNATURE DISHES

Lobster roll

26€

A brioche bun filled with lobster meat, bound with a lightly spicy chili mayonnaise, finished with chives, spring onion and crispy onions. Served with fries and salad.

FISH

Seabass fillet

34€

Seabass fillet served with a vegetable wok and a fresh “sauce vierge” made of tomato, olive oil, red onion, snow peas and spring onion.

MEAT

Beef tagliata Picanha

29€

Sliced beef tagliata served with rocket and potatoes, finished with coppa, parmesan, confit tomato and pesto, and a light Provençal-style jus.



SWEET FINALE (DESSERTS)

Coffee illusion, tiramisu spirit 21€

A play on appearance and flavour around coffee, where tiramisu is reinterpreted in a different form, while keeping its smooth texture and deep intensity. Served with white chocolate cappuccino ice cream.

The apple 16€

A whole apple gently cooked naturally, accompanied by freshly grated Granny Smith, lifted with lime and pomegranate seeds for freshness and contrast.

Profiteroles 20€

Three small choux filled with homemade vanilla ice cream, topped with warm caramel, in a simple yet indulgent interpretation of a classic dessert.

Chocolate cloud 18€

A light chocolate mousse with a deep, comforting intensity. Served with hazelnut ice cream, hazelnut cocoa streusel, fleur de sel, and a delicate tuile.

Banffee 19€

A layered dessert around banana, crunchy speculoos crumbs, dulce de leche ice cream, and a caramelised banana espuma inspired by crème brûlée.

Deconstructed lemon tart, Corsican citrus twist 18€

A reinterpretation of the lemon tart, where Corsican citrus fruits express themselves in a fresh, modern and balanced version of the classic dessert.

Sunday caramel & popcorn 14€

A frozen caramel dessert combined with lightly caramelised popcorn. A simple, comforting dessert inspired by sweet childhood memories.



The Discovery Menu

A culinary experience created by the chef

In 5 Times 130€



In 5 Times with cheese 140 €



Food and wine pairing 60 €



Our tasting menu is served to all guests





Restaurant

Evenning

THE BEGINNING OF THE JOURNEY (STARTERS)

Perfect egg – Truffle memory – langoustine 24€

A gently cooked egg, nestled under broad beans and peas, lightly sautéed and bound with a poultry jus. A delicate truffle foam surrounds it, accompanied by a fine tuile and langoustine, creating a contrast between land and sea.

Crispy foie gras escalope 23€

A foie gras escalope coated in panko and delicately golden, placed on an artichoke emulsion. Finished with a house-made poultry jus and hazelnut shards for texture and richness.

Gilardeau oyster trilogy

Three expressions of the oyster: natural, pure and iodised; tartare-style with cucumber and Granny Smith; and gratinated with mushrooms. Served with an shallot vinaigrette and seaweed & wild fennel butter.

6 - 21€

12 - 42€

TARTARES

Tuna tataki 28€

Lightly seared tuna encrusted with pistachio, served with a yuzu mayonnaise in a spiral. Around it, a selection of crisp vegetables and pickles, lifted by a refreshing wasabi sorbet.

Veal tartare 25€

Hand-cut veal tartare, served in contrast of hot and cold, placed over bone marrow. Finished with confit egg yolks, bringing richness and roundness to the dish.



TITLE

The Chef's ravioli 36€

Born from a precise approach to the sea, this homemade ravioli encloses lobster and prawns, like a concentrate of iodised finesse. It rests on a shellfish bisque, enriched with a deep reduced jus that extends the marine intensity.

Pan-seared cuttlefish / squid 35€

A meeting of patience and fire. The cuttlefish, slowly confited overnight, reveals a soft and deep texture, while the grilled squid brings contrast and intensity. Around it, baby potatoes, Provençal jus, pesto, confit tomato and Taggiasca olives create a simple yet expressive southern balance.

Octopus "sea paella" style 37€

A marine interpretation of a shared dish, where fregola, clams, mussels and squid echo the tradition of paella. The octopus, grilled and shaped in a spiral, crowns the dish, finished with a saffron jus carrying Mediterranean warmth

Seabass from the sea 38€

A fish prepared in its purest expression. The delicate seabass is served with carrot purée with orange, a lemon butter, and seasonal vegetables. A dish that lets the sea speak through simplicity and precision.

MEAT

Angus beef 37€

A generous cut of beef, accompanied by seasonal produce and soft textures. The confit egg yolk brings roundness, while the meat jus binds the dish together in a balance of raw character and elegance.

Slow-roasted pork Bella Rouge 34€

Slow-roasted pork, conceived as a dish of sharing and tradition. Mashed potatoes with fresh herbs and a Colonnata lard jus bring depth, warmth, and comforting richness.



THE FINAL

Raspberry & tarragon pavlova

22€

A light pavlova, between crisp and soft, where meringue meets the freshness of raspberry. A subtle touch of tarragon brings an unexpected and refined lift to the dessert.

Champagne gourmand

28€

A dessert conceived as a sweet tasting experience in small bites: olive oil and vanilla macaron, hazelnut rocher, and marshmallow teddy bear. A play on textures and sweetness in multiple expressions.

Soufflé tart, molten hazelnut core & white coffee ice cream

24€

A light and airy tart, hiding a generous molten hazelnut heart. Served with white coffee ice cream infused cold, creating a balance between warmth and freshness.

Vanilla mille-feuille & red fruits

22€

A layered dessert of delicate sheets, where vanilla meets red fruits in a light and elegant play of textures.

Sunday caramel & popcorn

14€

A frozen caramel dessert paired with lightly caramelised popcorn. A simple and comforting dessert, evoking sweet childhood memories.