



# 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.