



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.

prix ttc service inclus



The Discovery Menu

A culinary experience created by the chef

5-course tasting menu 150€



5-course tasting menu with cheese
160 €



Food and wine pairing 80 €



Our tasting menu is served to all guests

prix ttc service inclus





Restaurant

Evenning

CHARCUTERIE

Charcuterie nustrale

45€

Lonzu, Coppa, Pancetta, Saucisson, Prizuttu, Figatellu...

Allergènes:

THE BEGINNING OF THE JOURNEY (STARTERS)

Perfect egg – Truffle memory – langoustine

29€

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

29€

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.

Tartare seabass

36€

White fish tartare (90–100 g), with exotic flavours: pomegranate, mango, lime supremes, fresh ginger, lemon gel, lime & verbena gel, and mango gel.

TARTARES

Tuna tataki

34€

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

35€

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 44€

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.

St pierre rôti 44€

Roasted John Dory fillet, truffle risotto

Octopus "sea paella" style 42€

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 43€

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 42€

A generous cut of beef, accompanied by seasonal produce and soft textures.

Allergen: Gluten. eggs milk

Grilled Veal 43€

Grilled veal chop, molten foie gras croustis, aubergine caviar.

Allergen: Gluten.



THE FINAL

Raspberry & tarragon pavlova

24€

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

29€

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

24€

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

Choco coco (vegan)

22€

Crèmeux chocolat noix de coco. sorbet noix de coco, chocolat noir dentelle