



Restaurant

Lunch time

ARTISANAL CURED MEATS

Artisanal nustral cured meats

45€

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

Allergènes:

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, gluten

Pulpeti salad

26€

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

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, gluten

Veal tartare

29€

Tartare de veau façon vitello tonnato, accompagné d'une mayonnaise légère au thon, relevée aux câpres et aux condiments italiens

Allergènes :

Carpaccio tomato mozza

22€

Tomate carpaccio, mozzarella

Allergènes : lactose



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 38€

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)

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.

Banoffee 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.

Choco coco (vegan) 20€

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



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