

Menu - 69€

Starter / Main Course / Cheese / Dessert

STARTERS

OUR OWN CORSICAN BOARD - 58€ (One extra charge of 10€ if menu, one board for two persons)

Cold meats, "tigré" veal sausage with myrtle, fritters of zucchini flowers with "brousse", eggplant "à la bonifacienne", fried veal polpette, puff pastry of swiss chard, dried tomato, pancetta and corsican cheese

'BROUSSE' FLAVOURED WITH CORSICAN HERBS IN A MOUSSE - 29€

Smoked salmon, fennel crumble and clementine oil

FARMER CORSICAN EGG - 26€

Sant Armettu red wine sauce, mushrooms, crispy vuletta

CRUSTINEDDI DE STROZZAPRETI - 25€

Népita, wild arugula salad

PLATS

MIGLIACCI HAMBURGER - 32€

Shredded corsican lamb, candied onions, sheep cheese, sweet potatoes crisps

HOMEMADE GNOCCHI WITH CHESNUT FLOUR - 28€

Lonzo cream, pancetta crisps

"TIGRÉ" VEAL DUMPLING WITH GREEN OLIVES - 33€

OCTOPUS IN TWO WAYS - 31€

Grilled tentacle in smoked paprika and in mosaïc, carrot purée, cumin, "brousse" and "figatelli"

CHESNUT TEMPURA LOBSTER - 43€ (5€ supp. if menu)

VEAL TARTARE - 37€

On a marrow bone, toasted bread tuile

L'AZIMINU - 39€

Corsican fish soup with agastache

SIDES :

POLENTA / NEWS POTATOES, PANCETTA & ROSEMARY /

SOUTHERN VEGETABLE

DESSERTS

CORSICAN CHEESES TASTING - 15€

CANISTRELLI TIRAMISU - 12€

FRUITS PAVLOVA - 14€

CHESNUT CAKE, "CERVIONE" HAZELNUT - 12€

STRAWBERRIES SOUP, MINT LEAVES - 12€