

Starters

Sea food salad with Caviar

Marinated with Cremona mustard, caviar Petrossian, freshness of vegetables 80€

Onion

Roasted and smoked, organic egg, cereals and young garden shoot 66€

Nasturtiums Raviole

Local langoustines, bitter almonds from Sicily and clams 77€

First courses

Tagliolini

Thin tagliatelle with organic corn flour, "cacio e pepe", red tiger prawns and Beluga caviar 84€

Risotto

"Riserva San Massimo" rice, saffron from the Domaine Nepali, marrow bone, free range chicken oysters, 25 year aged balsamic 76€

Fish

John dory

Cooked in Marquilian olive oil, pink lentils, mozzarella and tomato water foam

90€

Spiny Lobster

Grilled medallions, aubergine spaghetti with green pesto, shellfish flavours

140€

Meat

Corsican Veal

From Jean-Charles Gazzano's Farm

Frayed knuckle prepared "as an osso buco", duck liver foie gras, mushroom, sherry jus

88€

Pork Nustrale

Roasted with rosemary, carrots with fermented prunes
and hazelnuts from Cervione

86€

Pigeon

From Miéral Farm, in Bresse

Roasted and smoked, Myrtle jus with woodland flavours

90€

All our beef products are certified as originating from France

All our poultry is certified originating from France

Nets prices

Discovery Menu

220€

Spiny lobster

Panzanella of vegetables, Catalan sauce

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Corzetti

Red scorpionfish and baby squid, resina beans and sorrel

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Cabri

Bergerie by Paul-Marie Nicolosi,
Juniper juice and flavours of the maquis

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Desserts

By Claudio Pezzetti

Passion and Creation Menu

290€

Prawns

Garden picking, caper ice cream

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Local squid in two ways

Garlic, olive oil, chilli and asparagus

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Ink and emulsion squid

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Sea bass

In a vegetal carbon crust, wild garlic and razor clams

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Beef

Bib matured with four peppers,
single malt 16 years, celtuce lettuce

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Cheese

“Broccui passu”

□

Desserts

By Claudio Pezzetti