

DISCOVERY MENU

220€

Mediterranean spiny lobster

fresh and vegetal, crisp seasonal vegetables, Catalan-style sauce



“Su Filindeu”

Italy’s rarest pasta morels mushrooms and nettles, vegetable jus



Goatling farm by Paul-Marie Nicolosi

confit with wild herba-barona, prickly pear



Desserts

by Claudio Pezzetti

PASSION AND CREATION MENU

290€

Grilled langoustines from our shores

lightly flame-seared, celtuce and natural seaweed



Razor clams and gamberi rossi duo

carpaccio and tartare, shellfish foam, caviar in two textures



Smoked eel

saffron gnudi, “vuletta” in the spirit of a carbonara



Rock red mullet

on a crispy veil, fresh greens, fenel sabayon



Pork Nustrale

roasted with rosemary, carrots with fermented plums, toasted
Cervione hazelnuts



Cheese and salad

brocciu passu



Desserts

by Claudio Pezzetti

STARTERS

Sea food salad with Caviar

80€

Marinated with Cremone mustard, oscietra caviar, fresh vegetables

Onion

66€

Roasted and smoked, egg, mixed grains and young shoot from our garden

Nasturtiums and langoustines from our shores

77€

Wood-fired, clams, Sicilian bitter almonds

FIRST COURSES

Tagliolini

84€

Corn thin tagliatelle, “cacio e pepe”, red tiger prawns and beluga caviar

Risotto

76€

"Carnaroli, Riserva San Massimo" rice, slipper lobsters and cuttlefish from our coast, Meyer lemon

FISH

John dory

90€

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

Seabass

98€

Line caught from Mediterranean Sea in a vegetal carbon crust, wild garlic and razor clams

Spiny Lobster

140€

Grilled medallions, aubergine with “bagnetto rosso”, shellfish flavours

MEAT

Corsican Veal

88€

From Jean-Charles Gazano's Farm

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

Charolais beef

86€

Marinated prime rib with “Palazzu” brewery hops and celtuce asparagus

Our beef from, born, raised in France
Nets prices

Desserts

by Claudio Pezzetti

36€

Hazelnuts and Chocolate

Hazelnuts from Cervione, Haiti chocolate
hazelnut and cocoa sorbet

Grand Marnier

Hot Soufflé, Corsican bitter orange ice cream

Corsican grapefruit and raspberries

Juniper ganache, rosat geranium

Lemon and Honey

Lemons from our gardens, Corsican honey
airy mousse of ewe's milk yoghurt

Homemade ice creams and sorbets

Crispy Arlettes waffer