

## DISCOVERY MENU

220€

### **Mediterranean spiny lobster**

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

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### **“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

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### **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**

Marinated with Cremona mustard, oscietra caviar, fresh vegetables

80€

### **Onion**

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

66€

### **Nasturtiums and langoustines from our shores**

Wood-fired, clams, Sicilian bitter almonds

77€

## **FIRST COURSES**

### **Tagliolini**

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

84€

### **Risotto**

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

76€

## FISH

### John dory

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

90€

### Seabass

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

98€

### Spiny Lobster

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

140€

## MEAT

### Corsican Veal

From Jean-Charles Gazano's Farm

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

88€

### Charolais beef

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

86€

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