

## **Starters**

### **Sea food salad with Caviar**

Marinated with Cremone mustard, caviar Petrossian, freshness of vegetables 78€

### **Onion**

Roasted and smoked, organic egg, cereals and young garden shoot 65€

### **Nasturtiums Raviole**

Langoustine, bitter almonds from Sicily and clams 75€

## **First courses**

### **Tagliolini**

Thin tagliatelle with organic corn flour, "Cacio e pepe", red tiger prawns and Beluga caviar 80€

### **Risotto**

"Riserva San Massimo" rice, saffron from the Domaine Nepali, marrow bone, free range chicken oysters, 25 year aged balsamic 72€

## **Fish**

### **John dory**

Cooked in Marquilliani olive oil, pink lentils, mozzarella and tomato water foam 88€

### **Spiny Lobster**

Grilled medallions, aubergine spaghetti with green pesto, shellfish flavours 130€

## **Meat**

### **Corsican Veal**

From Jean-Charles Gazano's Farm  
Frayed knuckle prepared "as an osso buco", duck liver foie gras, girolles, sherry jus 86€

### **Pork Nustrale**

Roasted with rosemary, carrots with fermented prunes and hazelnuts from Cervione 84€

### **Duckling**

Des Dombes glazed with Ciccoli honey, smoke with eucalyptus leaves swiss chards, and souffled potatoes (for 2 persons) 92€p.p

### Discovery Menu

210€

#### **Spiny lobster**

Panzanella of vegetables, Catalan sauce

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#### **Corzetti**

Red snapper 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

280€

#### **Prawns**

By François-Marie Cesari  
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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#### **“Su Filindeu”**

Fresh pasta made with wheat flour,  
Morels and nettles, vegetable jus

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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**

Matured in Corsica and Italy

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#### **Desserts**

By Claudio Pezzetti