

Starters

Sea food salad with Caviar

Marinated with Cremona mustard, caviar Petrossian, freshness of vegetables 76€

Onion

Roasted and smoked, organic egg, summer truffle, cereals and young garden shoots 65€

Red Tuna

"Ikejime" by Damien Muller in St. Florent, fillet grilled, chestnut honey and oysters Gillaudeau 72€

First courses

Tagliolini

Thin tagliatelle with organic corn flour, "Cacio e pepe", red tiger prawns and Beluga caviar 78€

Risotto

"Riserva San Massimo"rice, safran from the Domaine de Nepali, marrow bone, free range chicken oysters, 25 year aged balsamic 68€

Fish

John dory

cooked in Marquilliani olive oil, pink lentils, mozzarella and tomato water foam 86€

Crawfish

Grilled medallions, aubergine spaghetti with green pesto, shellfish flavours 120€

Meat

Corsican Veal

From Jean-Charles Gazano's Farm

Frayed knuckle prepared "as an osso buco", duck liver foie gras, chanterelles, cèpes, sherry jus 82€

Beef

Matured fillet with four peppers, 16 year old single malt, celtuce lettuce 86€

Duckling

Princesse de Dombes glazed with Ciccoli honey, swiss chards, and souffled potatoes (for 2 persons) 88€p.p
Smoke with eucalyptus leaves.

All our beef products are certified as originating from France

All our poultry is certified originating from France

Nets prices

Discovery Menu

190€

Crawfish

Panzanella of vegetables, Catalan sauce

□

Gnudi

Of Corsican ewe's milk cheese,
Fresh herbs and tomato water

□

Veal

Flat rib, myrtle jus with flavours of the Maquis,
Souffled potatoes

□

Desserts

by Claudio Pezzetti

Passion and creation menu

270€

Anchovy

Caught by Pierre Antoine Gougelet,
grapefruit and kitchen garden herbs

□

Squid

Marinated with apple vinegar, garlic, oil, chilli, caper ice cream

□

“Su Filindeu”

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

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Sea bass

In a vegetal carbon crust, wild garlic and razor clams

□

Pork

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

□

Cheese

Matured in Corsica and Italy

□

Desserts

by Claudio Pezzetti