

Grill Dinner Menu

Starters

Wild sea bass carpaccio with bottarga, raw salad vegetables and Meyer lemon ☼	50€
Crudo of langoustines with lemon, Marquilliani olive oil and lamb's lettuce ☼	57€
East coast prawn cocktail with celery and « Aurore sauce » ☼	44€
Savoury tart with grilled vegetables, pesto and mozzarella 🌿	36€
Duck foie gras with Cap Corse muscat, brioche bread and Sisco onion	42€

Pasta

Rigatoni with langoustines, lemon confit, ginger and capers	43€
Spaghetti Martelli with clams, saffron, potatoes and artichokes	40€
Risotto parmigiano matured 24 months, with summer truffles 🌿 ☼	45€
Spaghetti Martelli with spiny lobster (depending on the catch) per 100g	29€

Fish

Fillet of wild sea bass grilled with grilled lettuce and sauce vierge ☼	57€
Teppanyaki langoustines with roasted corn on the cob and butter ☼	57€
Lobster salad «à la Catalane» ☼	60€
Grilled octopus with spicy aioli and green beans ☼	48€
Fried sardines with Zucchini flowers, garden herbs and tartar sauce	42€
Sautéed shellfish, prawns and squid with parsley	50€
Spiny lobster grilled «à la plancha» (depending on the catch) ☼ per 100g	29€

Meat

Spring chicken with Diavola sauce potatoes rösti ☼	49€
Black Angus entrecote steak with potatoes rösti and béarnaise sauce (450g) ☼	60€
Grade 4/5 Wagyu beef entrecote steak with potatoes rösti (250g) ☼	81€
Rib of beef «Normande» (1.2 kg for two people, allow 20 minutes for cooking) ☼	140€
Baked potatoes, heavy cream and herbs	

Additional side dishes	14€
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Cheeses and Desserts

Selection of fine Corsican and Italian cheeses	28€
Profiterole with fior di latte, hazelnuts and amarena cherries	19€
Chocolate and raspberry inspiration	19€
Tropezian cake like a «millefeuille» with marinated orange and orange blossom	19€
Assortment of ice creams and sorbets	19€
Affogato: espresso coffee poured over two scoops of vanilla ice cream ☼	19€
Strawberries and mint in syrup with coconut sorbet and strawberry granite ☼	20€
Plate of red fruits ☼	26€

Vegetarian dishes 🌿

Gluten-free dishes ☼

These products are naturally gluten free however we cannot formally guarantee the complete absence.

Our beef is certified from France, United States and Australia

Our poultry is reared in France

Prices include taxes and service fee