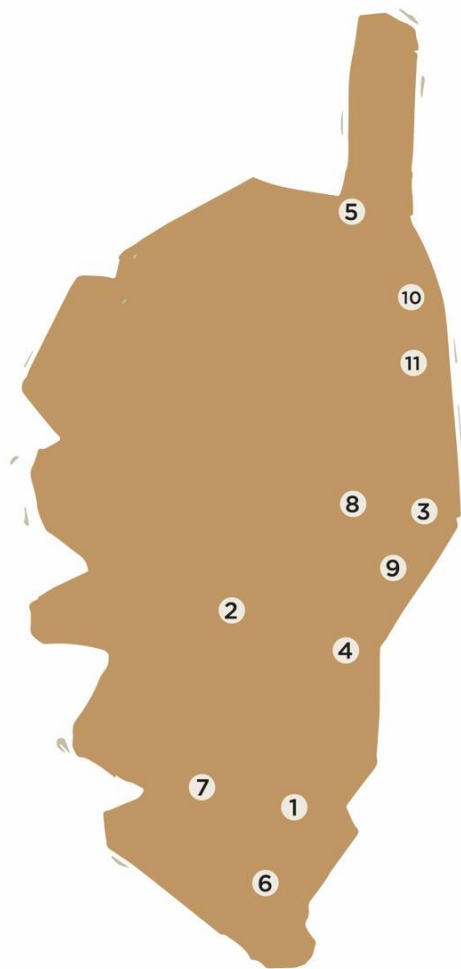


Our chef **Fabio Bragagnolo**, together with our pastry chef **Claudio Pezzetti**, embraces a philosophy rooted in short supply chains, showcasing the finest Corsican terroir and the bounty of the Mediterranean.

Yet, in the pursuit of excellence and when nature so inspires, they gracefully extend their reach beyond these lands to select exceptional ingredients from further afield.



- 1 **Jean-Charles Gazano** the veal from U Cantonu, Porto-Vecchio
- 2 **Dumè Cesari** the nustrale pork from Cozzano
- 3 **Bergerie de Paul-Marie Nicolosi** the goatling from Aléria
- 4 **Pierre Antoine Gougelet** fisherman from Solenzara
- 5 **Damien Muller** fisherman from Saint Florent
- 6 **Valicella** cheeses from Figari
- 7 **Mallaroni** the Cacio Sartonais from Sartène
- 8 **Domaine de Marquilliani** olive oil from Aghione
- 8 **Domaine Nepali** the saffron and black garlic from Aghione
- 9 **Le Verger de Raphaëlle** the virgin hazelnut oil from Ghisonaccia
- 10 **Jean-Marc et Sylviane Gandoin** citrus from Penta di Casinca
- 11 **François Ciccoli** the honey from Valle-di-Campoloro

DISCOVERY MENU



230€

Royal spiny lobster

fresh tomato medley, vegetable condiment

Smoked eel

in a Gnudi,
saffron, “vuletta” carbonara style

Corsican Goatling

slowly confit, herba barona, potatoes,
wild garlic and morels

Desserts

signature sweet creation

All our meats come from animals born, raised, and slaughtered in France
Net prices

CREATION AND PASSION MENU



290€

Coastal langoustines

char-grilled, wild asparagus, sea lettuce,
lemon and floral vinegar

Razor clams in two expressions

red prawns' carpaccio and caviar

Cappelletti

brocciu, selection of flowers
and aromatic herbs infusion

Red mullet

fennel fumet emulsion, vegetal tapestry

Nustrale pork

roasted with rosemary, carrots and aged plums,
Cervione hazelnuts

Corsican and Italians cheeses

in different textures, salad coulis and pickles

Desserts

signature sweet creation

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STARTERS



Marine Mosaic

fish from our shores, shellfish, Osciètre caviar,
pickled vegetables, Cremona mustard

80€

Nasturtiums Ravioli

wood-fired local langoustines, clams,
Sicilian bitter almonds

77€

Royal spiny lobster

tomato freshness with vegetable condiments

88€

PRIMI PIATTI



Risotto

rice “Carnaroli, Riserva San Massimo”,
mantis shrimp and cuttlefish from our coasts,
Meyer lemon

76€

Tagliolini

thin corn tagliatelle, “cacio e pepe”,
red tiger prawns and Beluga caviar

84€

Net prices

FISH AND CRUSTACEANS



John Dory

cooked in Marquilliani olive oil, red lentils,
burrata and tomato water foam

90€

Rock Fish Broth

Italian-style, melting vegetables,
wild garlic, sea grapes

85€

MEATS



Veal butler steak

black and green olives, pistachios,
lemon and anchovy

86€

Corsican pork

lightly smoked pluma, melting potato gnocchi,
creamed spinach, whisky-infused jus

85€

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DESSERTS



36€

Herb-infused chocolate

népita cream, thyme and bay leaf ice cream

Grand Marnier

warm soufflé, bitter orange ice cream

Corsican pomelo and raspberries

juniper ganache, rose geranium

Mara des Bois strawberries

lime and basil sorbet

Selection of homemade ice creams and sorbets

crisp arlettes

Net prices