

# Menu

*The chef offers gastronomic cuisine inspired by Corsica and Italy,  
guided by the seasons and the great signatures of the Mediterranean.*

## STARTERS

|                                                                      |      |
|----------------------------------------------------------------------|------|
| Burrata, seasonal tomatoes and white figs                            | 36 € |
| Maquis honey, wild arugula, aged balsamic vinegar, toasted pine nuts |      |
| Zucchini velouté with figatellu                                      | 37 € |
| Wild maquis basil, Sicilian olive oil, herb-butter golden croutons   |      |
| Langoustine carpaccio                                                | 48 € |
| Corsican lemon granita, marinated cucumber, fleur de sel, wild dill  |      |
| Rock octopus salad                                                   | 42 € |
| New potatoes, Pantelleria capers, preserved lemon, flat-leaf parsley |      |

## MAIN COURSES

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| Taglionis « u malloreddus »                                                            | 56 € |
| Long tomato coulis, dried sausage, 24-month parmesan, basil                            |      |
| John Dory, citrus butter.                                                              | 84 € |
| Braised fennel, Corsican citron, zucchini purée with parmesan, shellfish jus           |      |
| Sea bream en papillote, Menton lemon                                                   | 76 € |
| Confit cherry tomatoes, capers, basil vierge sauce, summer vegetable tian              |      |
| Milk-fed lamb, pistachio crust                                                         | 84 € |
| Roasted seasonal vegetables, rosemary and black olive jus, creamy polenta with brocciu |      |

## DESSERT

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|---------------------------------------------------------------------|------|
| Pavlova with Corsican citrus fruits                                 | 26 € |
| Crisp meringue, light mascarpone cream, clementine zest, fresh mint |      |
| Roasted peach, maquis honey ice cream                               | 28 € |
| Fresh almond, crisp tuile, lavender flower, raspberry coulis        |      |
| Iced fiadone with citron                                            | 26 € |
| Fresh brocciu, lime sorbet, chestnut semolina tuile                 |      |
| Strawberry & basil tart.                                            | 26 € |
| Vanilla pastry cream, strawberries and basil oil                    |      |