

DISCOVERY MENU

220€

Spiny lobster

Panzanella of vegetables, Catalan sauce

□

Corzetti

Red scorpionfish and baby squid, resina beans and sorrel

□

Goatling

Bergerie by Paul-Marie Nicolosi,
Juniper juice and flavours of the maquis

□

Desserts

By Claudio Pezzetti

PASSION AND CREATION MENU

290€

Prawns

Young shoots from our garden, caper ice cream

□

Local squid cooked two different ways

Garlic, olive oil, chilli and asparagus

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Ink and emulsion squid

□

Mulet fish

Line caught from Mediterranean Sea, manta shrimp tartare Meyer's
lemon flavor and fennel

□

Pork Nustrale

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

□

Cheese and salad

Brocciu passu, aragula pesto and sorbet

□

Desserts

By Claudio Pezzetti

STARTERS

Sea food salad with Caviar

Marinated with Cremona mustard, oscietra caviar, fresh vegetables

80€

Onion

Roasted and smoked, egg, mixed grains and young shoot from our garden

66€

Nasturtiums Raviole

Local langoustines, bitter almonds from Sicily and clams

77€

FIRST COURSES

Tagliolini

Corn thin tagliatelle, "cacio e pepe", red tiger prawns and beluga caviar

84€

Risotto

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

76€

FISH

John dory

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

90€

Seabass

Line caught from Mediterranean Sea in a vegetal carbon crust, wild garlic and razor clams

98€

Spiny Lobster

Grilled medallions, aubergine spaghetti with green pesto, shellfish flavours

140€

MEAT

Corsican Veal

From Jean-Charles Gazano's Farm

Frayed knuckle prepared "as an osso buco", duck liver foie gras, mushroom, sherry jus

88€

Charolais beef

Center cut fillet with four peppers, Lagavulin 16 year old, celtuce lettuce

86€

All our beef products are certified as originating from France

All our poultry is certified originating from France

Nets prices

“Inspired by the direct contact with his trusty suppliers, the chef Fabio Bragagnolo, and our pastry chef Claudio Pezzetti gives priority to the local corsican and mediterranean produce.

However, when the excellence of the produce, or simple nature, justifies the choice, they allow themselves to look further afield”

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

