

# MENU

## ON THE SIDE

- Smoked almonds (V/GF)
- Flavored peanuts (V/GF)
- Boiled egg (GF)
- Poached or on the shell egg (GF)
- Homemade olives (V/GF)
- Vegetables chips (V/GF)
- French fries (V/GF)
- Green Salad (V/GF)
- Herbs flavored rice (V/GF)
- Smashed potatoes with garlic and olive oil (V/GF)

## TAPAS AT \$5

- Tapenade (GF)
- Beets and fresh goat cheese millefeuille and herbs (GF)
- Fresh mint and ricotta scrambled eggs (GF)
- Pissaladiera - confit onions, black olives, anchovies pizza
- Terrine PS (GF)
- Socca - chickpea crepes (V/GF)
- Pistou Gnocchi (V)
- Cherry tomatoes tartelette
- Ratatouille (V/GF)
- Filled pastry with vegetables (V)
- Zucchini fritters (V)
- Fresh anchovies, garlic and parsley (GF)
- Migliacciu with Ricotta - cheese pancake

## TAPAS AT \$10

- Bastia Tartine - Country bread, tomato pesto figues, fresh goat cheese and chestnut
- 2 Ajaccio Tartine - Country bread, tomato pesto, ricotta, herbs and cured ham
- 2 Provençale Tartine - Country bread, basil pesto, ratatouille (V)
- 3 Niçoise Tartine - Country bread, basil pesto, confit bell peppers (V)
- 3 Comté de Savoie Tartine - Garlic country bread, cow cheese and bacon
- 4 Vegetable soup (V/SG)
- 4 Salad of the day
- 4 Fried Polenta - fried corn semolina galette, puttanesca sauce (V/SG)
- 4 Panisse - chickpea crisps, garlic and basil tomato sauce (V/SG)
- Risotto fritters - stuffed with mozzarella and herbs (SG)

## TAPAS AT \$15

- Beef Carpaccio (GF)
- Tuna Carpaccio - chives oil and fried shallots (GF)
- Corsican sauteed Veal - green olives, white wine and gnocchi
- Fish of the day (SG)
- Pasta Di Laura - fettucine with piperade, black olives and fresh basil
- PS burger - 160g of beef, cheese, pickle, tomato, smoked ham, onions, salad and mayonaise
- Grilled hanger steak- red wine and shallots sauce (SG)
- Sarah's vegan dish (V/SG)
- Poultry - stuffed chicken with spinach, cheese and cured ham

## BOARDS

- Cold cuts of meat (Charcuterie) 17
- Cheese 19
- Plein Sud (mix) 25