

PLEIN SUD

Les recettes de minnà

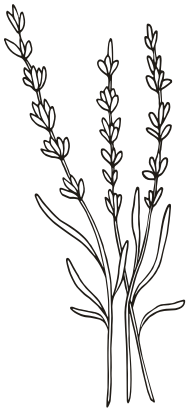


Planche dégustation Assortiment de tapas corses et niçois	40
Veau à la corse et gnocchi Mijoté de veau aux olives vertes et vin blanc	26
Fiadone Dessert traditionnel corse au citron et fromage frais	7

Entrées

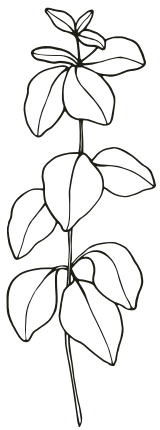
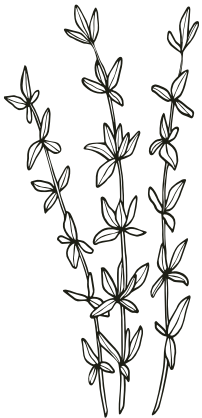


Planche Plein Sud Assortiment de charcuteries et fromages	32
Ceviche de loup de mer, pamplemousse et menthe fraîche	19/37
Polpettes de sanglier	16
Aubergines à la Bonifacienne, œuf mollet, roquette et noix	15

Plats

Jarret d'agneau aux deux purées	34
Risotto végété, courge et champignons des bois	28
Tartare de filet de bœuf au pistou, frites et salade	34
Onglet de bœuf grillé, échalotes confites, frites et salade	30
Tartare de saumon, fromage frais et figues, frites et salade	30

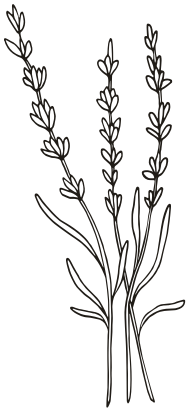


Desserts

Ma brioche perdue, caramel beurre salé et crème au miel	10
Carré fondant chocolat praliné, glace vanille	9
Moelleux pomme, poire et amande, glace au miel maison, flambage au rhum à table	12
Glaces et sorbets maison	3/ boule

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Grandma's recipes



Traditional platter 40
Assortment of corsican and nice tapas

Corsican veal and gnocchi 26
Stewed veal with green olives, bacon and white wine

Fiadone 7
Traditional corsican lemon cheese-cake

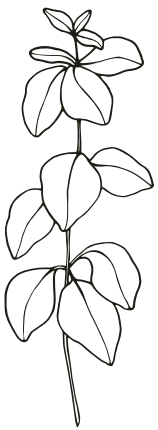
Starters

Plein Sud platter 32
Cheese and charcuteries plate

Boar polpette and tomato sauce 16

Sea bass ceviche, grapefruit and fresh mint 19/37

Stuffed eggplants, poched egg, arugula salad and nuts 15



Main course

Lamb shank with mashed potatoes and mashed sweet potatoes 34

Grilled hunger steak, shallots candied, fries and salad 30

Veggie risotto, squash and mushrooms 28

Beef fillet tartare with pesto, fries and salad 34

Salmon tartare, cream cheese and fig, fries and salad 30

Desserts

French toast, salted butter caramel and honey cream 10

Praline chocolate cake, vanilla ice cream 9

Apple, pear and almond cake, honey ice cream, flambéed
with rhum at the table 12

Homemade ice creams and sorbets 3/ scoop

