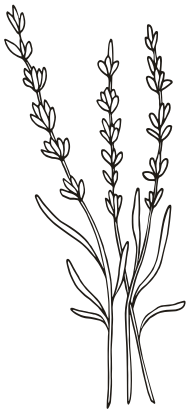


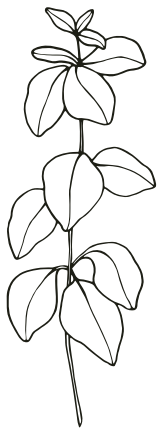
PLEIN SUD

Platters



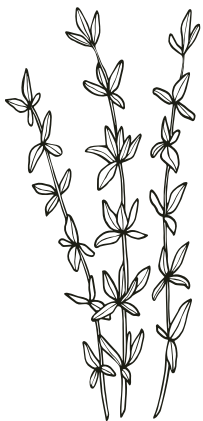
Plein Sud	32
Cheese and charcuteries plate	
Traditional platter	40
Assortment of corsican and nice tapas	
The cheffe's platter	35
Inspiration of the moment	

Main courses



Corsican veal and gnocchi	25
Stewed veal with green olives, bacon and white wine	
Lamb shank with mashed potatoes and mashed sweet potatoes	36
Ricotta and eggplant ravioli, scallops, grilled figatellu and foie gras cream	36
Home made sweet potatoe gnocchi, mushrooms cream, brussels sprouts and oyster mushroom	26
Braised pork shoulder 6 hours, tarragon arancini, mustard condiment and reduced pork juice	29
Grilled hunger steak, candied shallots, fries and salad	30

Deserts



French toast, salted butter caramel and honey cream	10
Fiadone	
Traditional corsican lemon cheese-cake	8
Praline chocolate cake, vanilla ice cream	9
Glaces et sorbets maison	3/ boule