

# PLEIN SUD

## Platters



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

## Main courses



Corsican veal and gnocchi Stewed veal with green olives, bacon and white wine	25
Tuna tartare, yogurt, mango, pepper, mint and lemon, endives and carrot caramel	32
Risotto of fregola sarda, squash, egg 64°C, oyster mushrooms and cream cheese	26
Perch fillet, coconut pepper reduction, braised cauliflower and Jerusalem artichokes, pecans	38
Grilled hunger steak, candied shallots, fries and salad	30
Whole duck breast (450 gr), beer sauce, honey and spices, potatoes, figs and salad	69

## Deserts



Brioche like a french toast, salted butter caramel and honey cream	10
Fiadone Traditional corsican lemon cheese-cake	8
Praline chocolate cake, vanilla ice cream	9
Homemade ice cream and sorbet	3/ scoop