



# PLEIN SUD

## Platters

Plein Sud  
Cheese and charcuteries plate 32

Traditionnal  
Assortment of corsican and nice tapas 40

## Tapas



Red peppers "à la niçoise"	12	Corsican veal and gnocchi	24
Poultry rilette with duck fat and cranberries	10	Stewed veal with green olives, bacon and white wine	
Eggplant caviar and apricot rosemary focaccia	10	Pulled pork burger	18
Beef tartare with pesto	19/28	Salmon gravlax, lime mustard and yogurt sauce	18
Ricotta, mint and dried tomatoes ravioli, parmesan cheese cream	14	Hanger steak, candied shallots	27
Scallops, figatellu and yellow pepper cream	24	Grilled octopus, new potatoes and homemade ketchup	29
		French fries and mayonnaise	7

## Desserts

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

Affogato  
Traditionnal italian recipe : vanilla ice cream and espresso 7