

SPRING MENU

TO SHARE

The Plein Sud platter, cheese and charcuteries 32

The traditionnal platter, corsican and Nice specialities 40



TO START

Vitello tonnato (Low cooked veal) capers, anchovies, pickled red onions 15

Asparagus, pistou and prosciutto 13

Beetroot carpaccio, smoked vinaigrette, citrus fêta mousse and salty crumble 13

DESSERTS

Red berries pannacotta 9

Fiadone, traditional
corsican lemon cheese-cake 8

Brownie pacane ,white chocolate
vanilla ganache and myrtle jelly 11

Homemade ice cream and sorbet
3/ scoop



PLATTERS

Corsican veal and gnocchi 24

Hanger steak, candied shallots
green salad and homemade fries 30

Cod steak, ratatouille and virgin sauce 30

Scallops, figatellu (homemade Corsican
sausage), creamy risotto, colored carrots
aspargus and beetroots 28

Vegetarian lasagnes (ricotta , spinach,
zucchini and tomato sauce) 24

Chicken breast , fried potatoes , chicken
coffee juice and confits shallots 29

Shrimp and garlic linguine 23

Please notify us of any allergies