

All our dishes are prepared on-site.

*Naturally, local products take center stage
and are highlighted.*

*# Every day, we knead, shape, and bake
our own bread.*

Starters

- **Chestnut-flour vegetable fritters** 12 €
- **Fresh goat's cheese croquette breaded with sesame seeds, served with a mixed salad** 14 €
- **Brasero-roasted courgette and fresh goat's cheese tart** 12 €
- **Heritage tomato carpaccio, extra virgin olive oil and fresh herbs** 10 €
- **Tapas platter: vegetable fritters, spring rolls, falafels, hummus, tapenade and Corsican fresh goat's cheese croquette — to share... or not!** 29 €
- **Acciola platter with a selection of artisan Corsican mountain cured meats from the Altu Tàravu, produced by Jean Zani (Lonzu, Coppa, Salamu, Pancetta, Prisuttu), and Corsican mountain cheeses and cheeses from the Ortolu Valley (goat's and ewe's milk)** 29 €
- **Artisan Corsican mountain cured meat platter from the Altu Tàravu, produced by Jean and Don-Jacques Zani (Lonzu, Coppa, Salamu, Pancetta, Prisuttu)** 25 €
- **Small mixed salad / Large mixed salad (fresh and grilled vegetables)** 9 € / 16 €

Children's Menu – under 12 😊 – 1 drink (water with syrup: grenadine, mint, strawberry, raspberry, lemon, orgeat, kiwi or blackcurrant)

Choose one:

- 1 organic veal sausage (farmer Jacques Abbaticci)

- 1 pork rib

- 2 fried eggs (plancha)

served with grilled vegetables and homemade potato wedges

- 1 chestnut fondant cake OR chocolate mousse OR apple fritters

15 €

Main Courses

- **Bonifacio-style stuffed aubergines:** filled with aubergine caviar, ewe's milk cheese, breadcrumbs, eggs, milk, garlic and basil, with homemade tomato sauce and a mixed salad 26 €
- **Veggie Burger:** homemade focaccia, Corsican fresh goat's cheese croquette with sesame seeds and honey from our Acciola apiary, fresh herb sauce, grilled vegetables and mixed salad 25 €

Brasero Grills

- **Dry-aged Corsican veal chop (400 g to 1.2 kg):** please ask your server. Our veal racks can be seen ageing in the maturation cabinet at the entrance to the restaurant. 💡 Served medium-rare only 9 € /100g
- **Homemade Burger:** homemade brioche bun, organic minced beef from farmer Jacques Abbaticci (Corsican origin), homemade tartare sauce, grilled mountain Pancetta, grilled onions, ewe's milk cheese and tomato, served with a mixed salad. 💡 Recommended cooking: rare 28 €
- **Pork Ribs:** (French origin) caramelised with PDO Mele di Corsica honey from our Acciola apiary 28 €
- **Duo Platter:** 100% organic veal sausage (Corsican origin) from farmer Jacques Abbaticci and pork ribs (French origin) caramelised with PDO honey 28 €
- **Discovery Platter:** 100% organic veal sausage (Corsican origin) from farmer Jacques Abbaticci, Corsican lamb chop and pork ribs (French origin) caramelised with PDO honey 38 €
- **100% Veal Sausages:** organic (Corsican origin) from farmer Jacques Abbaticci. 💡 Recommended cooking: medium-rare, as they are made with 100% veal 27 €
- **Homemade tartare sauce:** homemade mayonnaise, gherkins, capers and shallots, to accompany all our meats and potatoes 2.8 €

All our meats are served with homemade potato wedges and grilled seasonal vegetables