



## HOUSEMADE COLD DRINKS

**HOMEMADE LEMONADE** <sup>25cl</sup> 5 <sup>1l</sup> 25  
*Yellow lemon, sugar, still water*

**WATERMELON JUICE** <sup>25cl</sup> 8,5 <sup>1l</sup> 35  
*Fresh watermelon, yellow lemon, brown sugar*

**HIBISCUS INFUSION** <sup>25cl</sup> 5 <sup>1l</sup> 25  
*Hibiscus flowers, lime, brown sugar, mint, still water*

**MATCHA LATTE** 7  
*Matcha tea, plant-based milk, sugar syrup*

**ICED COFFEE** 8  
*Plain, vanilla or caramel*  
*Espresso, milk, vanilla or caramel syrup*



## MOCKTAILS

**HIBIS' LEMON** 12  
*Hibiscus infusion, homemade lemongrass syrup, yellow lemon juice*

**TROPICAL ESCAPE** 12  
*Passion fruit juice, mango juice, passion fruit, cane sugar, mint*

**ORCHARD FRESHNESS** 12  
*Fresh peach purée, basil, maple syrup, lime, sparkling water*



## SMOOTHIES

**DETOX** 15  
*Cucumber, baby spinach, apple, yellow lemon, ginger*

**WATERMELON BREEZE** 14  
*Watermelon, lime, mint, maple syrup*

**RED VITALITY** 18  
*Strawberry, raspberry, plant-based milk, chia seeds*



## SIGNATURE COCKTAILS

*All classic cocktails available upon request*

**LA CRIQUE** 22  
*Casamigos mezcal, Apérol, homemade grapefruit juice, lime, maple syrup*

**CALA YUZU** 20  
*Grey Goose vodka, yuzu puree, sugar syrup*

**SECRET GARDEN** 20  
*Mattei gin, St-Germain, lime, basil, cucumber, sugar syrup, sparkling water*

**WILD RUBY** 25  
*Mattei gin, fresh raspberries, Chambord liqueur, homemade thyme syrup, lime*

**TROPICAL VELVET** 20  
*Bacardi Carta Blanca rum, passion fruit puree, pineapple juice, passion fruit, lime*

**KIWI MARGARITA** 29  
*Patron Silver tequila, fresh kiwi, fresh blueberries, lime, Cointreau, agave syrup*

**THE ELEGANT** 22  
*Laurent Perrier Champagne, St-Germain liqueur, fresh raspberries, sugar syrup*



## STARTERS

<b>CALVISIUS CAVIAR «OSCIETRA IMPERIAL»</b>	30g	<b>138</b>	50g	<b>195</b>
<b>CALVISIUS CAVIAR «TRADITION ROYAL»</b>	30g	<b>100</b>	50g	<b>177</b>
<i>Served with blinis, mimosa egg, chopped parsley, shallots, potato, fresh cream with lemon, and croutons</i>				
<b>TRIO OF GILLARDEAU OYSTERS N°3</b>				<b>45</b>
<i>Natural, Calvisius «Tradition Royal» caviar, &amp; kiwi</i>				
<b>LOCAL FISH CARPACCIO</b>				<b>65</b>
<i>Calvisius «Tradition Royal» caviar, citrus vinaigrette</i>				
<b>RED PRAWN CARPACCIO</b>				<b>45</b>
<i>Ponzu sauce with golden citrus fruits, passion fruit</i>				
<b>MEDITERRANEAN BLUEFIN TUNA</b>				<b>48</b>
<i>Lightly seared, homemade tomato jam, taggiasca olives, spicy sauce</i>				
<b>CREAMY BURRATA</b>				<b>38</b>
<i>Seasonal vegetables, orgeat vinaigrette</i>				
<b>FETA &amp; WATERMELON</b>				<b>28</b>
<i>Avocado-wasabi cream, combava gel</i>				
<b>PURPLE ARTICHOKE</b>				<b>39</b>
<i>Aged Parmesan and crispy texture</i>				
<b>FRESH GREEN BEAN SALAD</b>				<b>27</b>
<i>Homemade smoked pecorino and pistachio pesto</i>				
<b>FRIED BABY SQUID</b>				<b>32</b>
<i>Yuzu tartar sauce</i>				



## PASTAS

<b>LINGUINE WITH CALVISIUS «TRADITION ROYAL» CAVIAR</b>				<b>90</b>
<b>PAPPARDELLE WITH MELANOSPORUM TRUFFLE</b>				<b>85</b>
<b>LINGUINE WITH BOTTARGA &amp; RED PRAWN TARTARE</b>				<b>42</b>
<b>SQUID INK TAGLIATELLE</b>				<b>38</b>
<i>Smoked mussels, marinère sauce</i>				



## RISOTTOS

<b>LANGOUSTINE RISOTTO</b>				<b>56</b>
<i>Homemade bisque with subtle aniseed flavor</i>				
<b>MELANOSPORUM TRUFFLE RISOTTO</b>				<b>85</b>
<i>Mushrooms, brown butter</i>				
<b>SAFFRON GREEN VEGETABLE RISOTTO</b>				<b>35</b>
<i>36-month aged Parmesan emulsion</i>				



## MEATS

<b>VEAL FILLET COOKED AT LOW TEMPERATURE</b>				<b>56</b>
<i>Potato mille-feuille and olive sauce (origin France)</i>				
<b>WOOD-FIRED PICANHA</b>				<b>56</b>
<i>Parmesan sauce, arugula, soy Real meat juice mousseline</i>				



## PESCE E CROSTACEI

<b>WOOD-FIRED CARABINEROS</b>				<b>123</b>
<i>Jasmine rice, ginger and lemongrass</i>				
<b>SEARED TUNA, PAN-SEARED FOIE GRAS</b>				<b>55</b>
<i>Potato mille-feuille, cherry sauce</i>				
<b>TRADITIONAL « AÏOLI »</b>				<b>48</b>
<i>(served cold) With its crunchy vegetables</i>				



## SIDES

<b>SEASONAL GLAZED VEGETABLES</b>				<b>25</b>
<b>TRUFFLE MASHED POTATOES (MELANOSPORUM)</b>				<b>25</b>
<b>PAPPARDELLE WITH BUTTER</b>				<b>8</b>
<b>FRESH GREEN BEANS</b>				<b>8</b>
<b>REAL MEAT JUICE MOUSSELINE</b>				<b>8</b>
<b>MIXED SALAD</b>				<b>12</b>
<b>JASMINE RICE WITH GINGER AND LEMONGRASS</b>				<b>8</b>



## DESSERTS

<b>LEMON BASIL</b>	<b>22</b>	<b>MOJITO RUM BABA</b>	<b>22</b>
<i>Lemon sphere with a basil heart, on a Breton shortbread</i>		<i>Vanilla cream, mojito gel, and a shot of Don Papa rum</i>	
<b>PEACH VERBENA</b>	<b>22</b>	<b>FRESH FRUIT PLATE</b>	<b>23</b>
<i>Peach rosette on verbena ganache and its crunchy base</i>		<b>ICE CREAM AND SORBET</b> <b>6</b>	
<b>CHOCOLATE PECAN</b>	<b>22</b>		
<i>Vanilla cream, whipped chocolate ganache, pecan praline</i>			



## SPRITZ

### **APEROL SPRITZ**

Aperol, prosecco, sparkling water,  
orange slice

16

### **RASPBERRY BASIL SPRITZ**

Raspberry liqueur, basil syrup, prosecco,  
sparkling water

16

### **CAMPARI SPRITZ**

Campari, prosecco, sparkling water,  
orange slice

16

### **MATTEI SPRITZ** *red o white*

Cap Corse, sparkling water, orange sliced

16

### **LIMONCELLO SPRITZ**

Limoncello, prosecco, sparkling water,  
lemon slice

16

### **ITALICUS SPRITZ**

Italicus, prosecco, sparkling water,  
orange slice

19

### **ST-GERMAIN SPRITZ**

St-Germain, prosecco, sparkling water,  
lemon slice

19

### **HUGO SPRITZ**

St-Germain, prosecco, fresh mint,  
sparkling water, lime

20



## ESPRESSO MARTINI

### **ESPRESSO MARTINI**

Grey Goose vodka, coffee liqueur, espresso,  
sugar syrup

17

### **CRÈME BRÛLÉE**

### **ESPRESSO MARTINI**

Grey Goose vodka, Bailey's, vanilla syrup,  
espresso, brown sugar

20

## MOJITOS



### **CLASSIC MOJITO**

Bacardi Carta Blanca rum, cane sugar, lime,  
fresh mint, sparkling water

16

### **FRUITY MOJITO**

(strawberry, passion fruit, mango, raspberry)  
Bacardi Carta Blanca rum, cane sugar, lime,  
fresh mint, sparkling water

18

### **CORSICAN MOJITO**

Red myrtle liqueur, cane sugar, lime,  
fresh mint, sparkling water

16

### **ROYAL MOJITO**

Bacardi Carta Blanca rum, cane sugar, lime,  
fresh mint, Laurent Perrier Champagne

21

## MULES



### **MOSCOW MULE**

Grey Goose vodka, lime, ginger beer

17

### **LONDON MULE**

Mattei gin, lime, ginger beer

17

### **JAMAICAN MULE**

Bacardi Carta Blanca rum,  
lime, ginger beer

17

### **MEXICAN MULE**

Patron Silver tequila, lime,  
ginger beer

26

### **CORSICAN MULE**

Cap Corse Mattei white, lime,  
ginger beer

17