

SIGNATURE SOFT DRINKS

LEMONADE	25cl	1l
yellow lemon, sugar, still water	5	25
WATERMELON JUICE	25cl	1l
fresh watermelon, yellow lemon, brown sugar	8.5	35
MATCHA LATTE		7
matcha tea, plant-based milk, sugar syrup		
ICED COFFEE Regular / Vanilla / Caramel		8
espresso, milk, vanilla or caramel syrup		



MOCKTAILS

TROPICAL ESCAPE		12
passion fruit juice, mango juice, passion fruit, cane sugar, fresh mint		
ORCHARD FRESHNESS		12
fresh peach purée, basil, maple syrup, lime, sparkling water		



SMOOTHIES

DETOX		15
cucumber, spinach shoots, apple, ginger, yellow lemon		
WATERMELON BREEZE		14
watermelon, lime, fresh mint, maple syrup		

SIGNATURE COCKTAILS

LA CRIQUE		22
Patrón Silver tequila, Aperol, fresh strawberries, basil leaves, lime juice, sugar syrup		
CALA LOVERS		20
Grey Goose vodka, peach liqueur, red myrtle, strawberry purée, lemon juice, cranberry juice watermelon juice		
SECRET GARDEN		22
Mattei gin infused with cucumber & rosemary, St-Germain, lemon juice, lychee purée, thyme sugar syrup		
THE ELEGANT		29
Laurent Perrier champagne, calvados, limoncello, Italicus, lemon juice		
RASPBERRY SOUR		20
Disaronno, Chambord, raspberry purée, lemon juice, egg white		
SPICY MARG'		25
Patrón Silver tequila infused with pineapple & jalapeños, Napoleon liqueur, lime juice, agave syrup, pineapple juice		
TROPICAL LONG ISLAND		20
Grey Goose vodka, Mattei gin, Bacardi white rum, Patrón Silver tequila, lemon juice, passion fruit purée, lemonade		
COCO ESPRESSO MARTINI		22
Santa Teresa rum, Kahlúa coffee liqueur, espresso, sugar syrup		
COCO MANGO		20
Bacardi white rum infused with mango, mango liqueur, mango purée, combava leaf		
PALOMA		20
tequila Patrón Reposado, lime juice, soda water, grapefruit		



Net price in euros, service included.
Excessive alcohol consumption is dangerous
to your health. Drink responsibly.

All classic cocktails can be prepared
by our bartenders.

STARTERS

CALVISIUS «OSCIETRA IMPERIAL» CAVIAR	20g	83	50g	195
CALVISIUS «TRADITION ROYAL» CAVIAR	20g	78	50g	177
served with blinis, deviled egg, chopped parsley, shallots, potatoes, fresh lemon cream and bread croutons				
LOCAL FISH CARPACCIO 🐟🥚🥬🥔🍷				74
plain, Calvisius "Tradition Royal" caviar, calamansi jelly, smoked mayonnaise				
GAMBERO ROSSO CARPACCIO 🍷🥚				47
golden citrus ponzu sauce, passion fruit				
MANGO RAVIOLI WITH KING CRAB 🍷🥚🥬🍷				51
red pepper sauce, mango disc				
MEDITERRANEAN BLUEFIN TUNA 🐟🥚🥬🥔🥔🍷				49
lightly seared, tonnato sauce, Taggiasca olives, puttanesca sauce				
SALAD OF FRESH GREEN BEANS				29
pistachio pesto, house-smoked pecorino				
KALE SALAD 🥚				29
soft-boiled egg, pomegranate, dates, avocado, crispy kale, pumpkin seeds				
AVOCADO WITH CITRONETTE				27
herb salad, citronette vinaigrette				
FIG CARPACCIO 🍷🥚				29
stracciatella cheese, roasted pistachios				

PASTA & RISOTTO

LINGUINI WITH CALVISIUS «TRADITION ROYAL» CAVIAR 🍷🐟🍷				90
GAMBERO ROSSO LINGUINE 🍷🍷🥚				42
gambero rosso tartare, yellow and green lemon zest				
ARTICHOKE LINGUINE 🍷				51
zucchini blossom crisps				
LEMON RISOTTO WITH CALVISIUS «TRADITION ROYAL» 🍷🐟🍷				35
LANGOUSTINE & FOIE GRAS RAVIOLI 🍷🍷🥚🥔				51
celeriac, prawn bisque				

GNOCCHI

HOMEMADE GNOCCHI 🍷🥚🍷🥚				28
pistachio pesto, confit tomatoes				
AUTHENTIC CARBONARA GNOCCHI 🍷🥚🍷				29







MEAT

- LOW-TEMPERATURE COOKED VEAL FILLET** (French origin)  56
polenta, crunchy vegetables
- BLACK ANGUS BEEF FILLET**    69
green pepper béarnaise sauce, garlic confit gratin dauphinois

FISH

- SEARED TUNA & PAN-FRIED FOIE GRAS**   55
fresh peas, swiss chard, polenta

SIDE DISHES

- | | | | |
|---|----|--|----|
| SAUTÉED GREEN BEANS | 17 | GRATIN DAUPHINOIS   | 16 |
| GRILLED CORN WITH PAPRIKA | 17 | with garlic confit | |
| BUTTERED PAPPARDELLE   | 16 | CRUSHED POTATOES  | 16 |
| HOMEMADE FRIES  | 16 | SUMMER SALAD | 19 |

DESSERTS

- THE LEMON**    23
lemon-thyme sorbet, crispy biscuit, yuzu mousse, limoncello gel
- LA CRIQU' LOVA**   22
coconut & kiwi sorbet, meringue crisp, mango-passion fruit gel
- THE BANOFFEE**    21
banana sorbet & compote, caramelized pecans & dulce de leche cream with fleur de sel
- THE CHOCOLATE**     21
dark chocolate mousse, Jivara crème brûlée, speculoos ice cream
- FRESH FRUIT PLATTER** 23
- VANILLA-INFUSED RICE SOUFFLÉ**    21
- HOMEMADE ICE CREAM & SORBET**   per scoop 6



(1) Fish - (2) Sesame - (3) Celery - (4) Egg - (5) Peanut - (6) Mustard - (7) Gluten
(8) Milk - (9) Crustaceans (10) Tree nuts - (11) Soy

SPRITZ

APEROL SPRITZ 16
Aperol, prosecco, sparkling water, orange slice

RASPBERRY BASIL SPRITZ 12
raspberry liqueur, basil syrup, prosecco, sparkling water

CAMPARI SPRITZ 16
Campari, prosecco, sparkling water, orange slice

MATTEI SPRITZ Red / White 16
Cap Corse, sparkling water, orange slice

LIMONCELLO SPRITZ 16
limoncello, prosecco, sparkling water, lemon slice

ITALICUS SPRITZ 19
Italicus, prosecco, sparkling water, orange slice

ST-GERMAIN SPRITZ 16
St-Germain, prosecco, sparkling water, lemon slice

HUGO SPRITZ 20
St-Germain, prosecco, fresh mint, sparkling water, lime



ESPRESSO MARTINIS

ESPRESSO MARTINI 17
Grey Goose vodka, coffee liqueur, espresso, sugar syrup

CRÈME BRÛLÉE ESPRESSO MARTINI 20
Grey Goose vodka, Bailey's, vanilla syrup, espresso, brown sugar

MOJITOS

CLASSIC MOJITO 16
Bacardi Carta Blanca rum, cane sugar, lime, fresh mint, sparkling water

FRUIT MOJITO 18
Strawberry / Passion fruit / Mango/ Raspberry
Bacardi Carta Blanca rum, cane sugar, lime, fresh mint, sparkling water

CORSICAN MOJITO 16
red myrtle liqueur, cane sugar, lime, fresh mint, sparkling water

ROYAL MOJITO 21
Bacardi Carta Blanca rum, cane sugar, lime, fresh mint, Laurent Perrier champagne



MULES

MOSCOW MULE 17
Grey Goose vodka, lime, ginger beer

LONDON MULE 17
Mattei gin, lime, ginger beer

JAMAICAN MULE 17
Bacardi Carta Blanca rum, lime, ginger beer

MEXICAN MULE 26
Patrón Silver tequila, lime, ginger beer

CORSICAN MULE 17
White Cap Corse Mattei, lime, ginger beer

