

Restaurant L'Arbousier

Carte grill Spring 2012

Chef des cuisines: Gérard Lorenzoni



Starters

- Selection of cooked meats from Bastelica - 26 €
- Special Oysters - ½ dozen: 23 € ; dozen: 45 €
- Selection of grilled vegetables - 18 €
- Homemade duck foie gras terrine - 30 €
- Smoked salmon, double cream quenelle and toast - 32 €
- Fish in carpaccio and tartare - 30 € (main course: 45 €)
- Fish salad from the catch of the day - 26 € (main course: 35 €)
- Shepherd salad - 22 € (main course: 31 €)
- Fried calmars with tartare sauce - 22 € (main course: 33 €)
- Omelette with fresh corsican goat cheese and fresh mint - 18 €

Fish and shellfish

- Grilled big prawns, Arrabiata sauce - 40 €
- Gamberoni fricassee and cappelini pasta - 45 €
- Fish mixed grill, virgin olive oil and mixed herbs - 38 €
- Catch of the day to your taste - 12 € for 100 gr.

According to the season

- Poached or grilled lobster from our fish tank - 19 € for 100 gr.
- Lobster fricassee and cappelini pasta
with Patrimonio white wine creamy sauce - 22 € for 100 gr.

Pasta

- Linguini pasta with vegetables and pan-fried scallops - 34 €
- Cappelini pasta with shrimps and fresh tomato puree - 30 €
- Cannelloni with fresh corsican goat cheese, mint and lamb juice - 18 €

NET PRICES IN EURO – ALL TAXES INCLUDED

Restaurant L'Arbousier – Hôtel Le Maquis - B. P. 94 - 20166 Porticcio (Corsica) - France
Restaurant direct tel: +33(4) 9525.2015 – Fax: +33(4) 9525.1170 - info @ lemaquis.com

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Meat and poultry

Veal chop served in thick slices, infusion of Cap Corse corsican wine,
potato gratin - 36 €

Kebabs of farm chicken and corsican bacon flavoured with mustard,
french fries - 26 €

Grilled butcher plate with fresh herbs sabayon and vegetarian tempura
(piece of lamb, sirloin steak, grenadine of piglet, panzetta) - 34 €

Our selection of corsican cheese - 13 €

Desserts

Dark chocolate moist cake, vanilla ice cream - 14 €

Selection of sorbets with fresh fruits - 13 €

Very thin russet apple tart, canistrelli ice cream - 17 €

Caramelized millefeuille, chestnuts and mousseline - 15 €

Grand cru chocolate soufflé - 19 €

Selection of seasonal fresh fruits - 18 €

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