



RESTAURANT L'ARBOUSIER

SPRING 2012

CHEF DES CUISINES: GÉRARD LORENZONI



STARTERS

Homemade foie gras terrine served with candied fig
33 €

Goat cheese and swiss chard gratined with Corsican tome
25 €

Ravioli filled with vegetables, red mullet fillet
30 €

Pan-fried scallops with mushrooms, Cap Corse juice
36 €

Selection of raw fine fish of the day and flavoured olive oil
40 €

Mediterranean fish soup served with a spicy rouille sauce
25 €

PRIX NETS EN EUROS – TAXES ET SERVICE COMPRIS

Restaurant L'Arbousier - Hôtel Le Maquis - B. P. 94 - 20166 Porticcio (Corse) - France
Tél. direct restaurant 33 (0)4 95 25 20 15 - Fax 33 (0)4 95 25 11 70 - info @ lemaquis.com

RESTAURANT L'ARBOUSIER

SPRING 2012

CHEF DES CUISINES: GÉRARD LORENZONI



FISH & SHELLFISH

Denti fillet with potatoes, onions and tomatoes roasted with white wine
45 €

Steam cooked sea bass with herb savours, aubergine stuffed with its pulp like a cannelloni
43 €

Pan-fried langoustines
Spinach and deglazed butter sauce
48 €

Bouillabaisse (Mediterranean fish soup) & its garniture
42 €

LA MARÉE DU JOUR
Catch of the day cooked to your taste
12 € les 100 g

LA LANGOUSTE
(according to the fishing season)
Poached or grilled lobster from our fish tank, virgin olive oil and herbs
20 € / 100 g

Lobster fricassee with white wine reduction and cappellini pasta
22 € / 100 g

PRIX NETS EN EUROS – TAXES ET SERVICE COMPRIS

Restaurant L'Arbousier - Hôtel Le Maquis - B. P. 94 - 20166 Porticcio (Corse) - France
Tél. direct restaurant 33 (0)4 95 25 20 15 - Fax 33 (0)4 95 25 11 70 - info @ lemaquis.com



RESTAURANT L'ARBOUSIER

SPRING 2012

CHEF DES CUISINES: GÉRARD LORENZONI



MEATS & POULTRY

Sautéed medallions of wild suckling pig with honey juice and braised shallots
38 €

Sautéed young pigeon served with potatoes
46 €

Filet of sautéed milk fed veal, deglazed juice with myrtle wine, lentils cooked with lardons
45 €

Loin of lamb with deglazed marjoram sauce and Vitelotte potato blinis
44 €

OUR SELECTION OF CORSICAN CHEESE

13 €

PRIX NETS EN EUROS – TAXES ET SERVICE COMPRIS

Restaurant L'Arbousier – Hôtel Le Maquis - B. P. 94 - 20166 Porticcio (Corse) – France
Tél. direct restaurant 33 (0)4 95 25 20 15 - Fax 33 (0)4 95 25 11 70 - info @ lemaquis.com



RESTAURANT L'ARBOUSIER

SPRING 2012

CHEF DES CUISINES: GÉRARD LORENZONI



DESSERTS

Apple tart with vanilla ice cream
20 €

Warm and cold chocolate variations
22 €

Chestnut in three ways: parfait, ice cream vacherin and mille feuille
21 €

Rum baba and exotic flavour
18 €

Bruccio soufflé baked "à la minute", clementine sorbet
20 €

Winter fruits: orange gratined, pear with chocolat and coconut ice cream
18 €

CAFÉ ET MIGNARDISES
4,50 €

PRIX NETS EN EUROS – TAXES ET SERVICE COMPRIS

Restaurant L'Arbousier - Hôtel Le Maquis - B. P. 94 - 20166 Porticcio (Corse) - France
Tél. direct restaurant 33 (0)4 95 25 20 15 - Fax 33 (0)4 95 25 11 70 - info @ lemaquis.com