

RESTAURANT L'ARBOUSIER

INCENTIVE MENUS AND BEVERAGE

- 1 -

CHEF DES CUISINES : GÉRARD LORENZONI



À LA CARTE MENU

PREPARE YOURSELF YOUR WORKING LUNCH MENU

(WE INVITE YOU TO CREATE YOUR OWN LUNCHEON SELECTION.

PLEASE SELECT ONE STARTER, ONE MAIN COURSE - EITHER FISH OR MEAT - AND ONE DESSERT)

65 €



STARTERS

- Mediterranean small rockfish soup served with croutons and saffron rouille sauce
- Omelette with Bruccio cheese and mint (in season only)
- Shepherd salad (toast of sheep's milk cheese, coppa, poached egg and mixed salad)
- Fisherman salad
- Selection of assorted cooked meats from our mountains
- Catch of the day prepared as a fish carpaccio, marinated in virgin oil, grilled toast

FISH MAIN COURSES

- Fish mixed grill, virgin olive oil flavoured with Maquis mixed herbs
- Thick piece of fish of the Gulf (according availability), garnish the Ajaccio way

MEAT MAIN COURSES

- Farm chicken with tarragon
- Quasi of veal pan-fried
- Small end of sautéed suckling pig's tenderloin, Arbutus honey sauce

DESSERTS

- Chou pastry with vanilla ice cream and dark chocolate sauce
- Selection of sorbets with fresh seasonal fruits
- Crème brûlée covered with light brown sugar
- Thin apple tart, iced sweetness
- Dark chocolate moist cake
- Castagniccia ice cream

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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BUSINESS LUNCH MENUS

70 €



MENU N° 1

Appetizer

Mediterranean small rockfish soup
served with saffron rouille sauce and croutons

Delice of young rabbit
stuffed with herbs, potato stew

Our selection of corsican cheese

Dark chocolate moist cake,
vanilla ice cream

MENU N° 2

Appetizer

Assorted grilled vegetables with fish fillets

Medallion-shaped service of suckling pig
perfumed with Cap Corse wine
Flat potato cake

Our selection of corsican cheese

Macaroon of fresh seasonal fruits

MENU N° 3

Appetizer

Mixed salad with fish fillets

Roast sea bream with rosemary flavours,
aubergine gratin

Our selection of corsican cheese

Thin apple tart,
honey ice cream

MENU N° 4

Appetizer

Creamy risotto,
wild woodland mushrooms

Fish duo from the catch of the day,
vegetables from the garden

Our selection of corsican cheese

Nougat glacé
(frozen dessert with candied fruit
& whipped cream)
Red berries purée

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REGIONAL LUNCH MENUS

70 €

MENU N° 5

Appetizer

Swiss chard and bruccio cheese puff pastry

Thick piece of sea bream

Garnish the Ajaccio way

Our selection of corsican cheese

Walnut and chestnut tart

MENU N° 7

Appetizer

Farmer plate

(onion stew, omelette with bruccio cheese,
assorted cooked meats)

Paupiette of fish from the Gulf
stuffed with bruccio cheese,
roast tomatoes

Our selection of corsican cheese

Fiadunetti (traditional Corsican bruccio
cheese's tartlet) with citrus fruit butter

MENU N° 6

Appetizer

Cannelloni garnish the Corte way,
Thin leaves of corsican cured ham (prizuttu)

Suckling lamb "à l'Istrettu" (in season)

Piece of corn polenta gnocchi

Our selection of corsican cheese

Arbutus berry iced parfait

MENU N° 8

Appetizer

Croustade of scrambled eggs
with sea urchin coral (in season)

Knuckle of veal in tianu with olives,
Fresh tagliatelli pasta

Our selection of corsican cheese

Tangerine and amarena cherries dome

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GOURMET MENUS

75 €



MENU N° 9

Appetizer

-
Langoustine soup,
strips of puff-pastry with sesame

-
Small beef tournedos caramelised with spices,
vegetable stew

-
Our selection of corsican cheese

-
Seasonal fruit millefeuille

MENU N° 11

Appetizer

-
Aubergine lasagna pasta, red fish fillets

-
Thick piece of pagre marine fish (in season)
light and frothy butter with sea urchin coral

-
Our selection of corsican cheese

-
Dark chocolate iced soufflé

MENU N° 10

Appetizer

-
Catch of the day prepared as a fish carpaccio,
virgin olive oil

-
Strips of thick veal chop,
piece of corn polenta gnocchi

-
Our selection of corsican cheese

-
Grand Marnier soufflé crepe

MENU N° 12

Appetizer

-
Veal sweetbread braised with Madera

-
Grilled sea bass supreme with "Fleur de sel",
artichoke stew,
virgin olive oil and herbs savours

-
Our selection of corsican cheese

-
Caramelised pear
and its crusty almond biscuit

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GOURMET MENUS

85 €

MENU N° 13

Appetizer

Lobster stock and its medallions (in season)

Braised Denti from the Gulf
(according availability)

Patrimonio white wine sauce,
Duxelle stuffed potatoes
(chopped mushrooms, onions and shallots
used as stuffing)

Our selection of corsican cheese

French toast with fresh fruits

MENU N° 14

Appetizer

Duo of fresh foie gras in a small brioche
bread of figs

Salmis of orn young pigeon,
deglazing gravy flavoured with garlic
braised cabbage

Our selection of corsican cheese

Thin apple pie
cinnamon ice cream



GOURMET MENUS

90 €

MENU N° 15

Appetizer

Ravioli pasta on leek and crab filling, quickly
sautéed prawn

Stuffed John Dory the Arbousier way
steamed vegetables

Our selection of corsican cheese

Chocolate soufflé
And raspberry crusty biscuit

MENU N° 16

Appetizer

Courgette carpaccio
and pan fried langoustines

Roast loin of lamb, seasonal vegetables
tender potato charlotte

Our selection of corsican cheese

Chocolate and raspberry delight

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GOURMET MENU N°17

105 €

Pre meal canapé

-

Creamy risotto with truffles

-

John Dory and langoustine duo

Seasonal vegetables

-

Our selection of corsican cheese

-

Pre dessert

-

Exotic fruit variation



GOURMET MENU N°18

125 €

Pre meal canapé

-

Lukewarm poached lobster (in season)
served with grilled vegetables

-

Denti cooked in the Ajaccio way

-

Our selection of corsican cheese

-

Pre dessert

-

Hot and cold chocolate composition

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BUFFET MENUS (FROM 50 GUESTS)



SEASONAL BUFFET 80 €

Selection of cooked meats from our mountains

-
Selection of fresh mixed raw vegetables
from the market

-
Taboulé

-
Tomato carpaccio and fresh bruccio cheese

-
Fisherman salad

-
Prawns

-
Fish from the Gulf in carpaccio

-
Fish from the gulf "en Bellevue"

-
Cold chicken and its jelly

-
Hot dishes:

Leg of lamb

Spaghetтини pasta with crab

-
Our selection of Corsican cheese

-
Dessert buffet

BUFFET-DINNER 90 €

Smoked salmon

Prawns

Marinated fishes in carpaccio
Whole pieces of fishes cooked in
a court bouillon (hot)

-
Mixed salads

(fisherman, taboulé, raw vegetables)

-
Braised ham (hot) and finger rolls

Mixed stuffed vegetables (hot)

Hot fresh pasta with shellfish

Duck foie gras and stewed figs

Selection of cold meats

Selection of cooked meats from Bastelica

-
Our selection of Corsican cheese
and candied fig

-
Dessert buffet

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BUFFET MENUS (FROM 50 GUESTS)

COCKTAIL PARTY CANAPÉS (SELECTION OF 20 CANAPÉS FOR 60 €)



WARM CANAPÉS

Salmon crêpe
Mini pizza
Mini quiche
Crab fritter
Swiss chard pie
Onion pie
Scampi fritter

COLD CANAPÉS

Foie gras, blue cheese and walnut canapés
Corsican ham
Tomatoes and tome cheese
Salmon and taramasalata

BRAISED HAM (HOT) WITH FINGER ROLLS

SWEET CANAPÉS

Opera cake, chantilly cream puff, strawberry tart, tutti frutti tart,
coffee and chocolate éclair, bavarois cake, fruit salad with Marasquin liquor,
fresh fruit sorbets

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BREAKFAST BUFFETS

(FROM 30 GUESTS)



SAVOURY CONTINENTAL BREAKFAST BUFFET

32 €

Coffee, tea, cold and warm milk,
Freshly squeezed orange juice

Butter, jams, corsican honey

Home baked breads,
French traditional pastries

Selection of cereals

Fromage frais, yoghurt

Fresh fruit salad

BRUNCH

50 €

Coffee, tea, cold and warm milk,
Freshly squeezed orange and apple juice

Butter, jams, corsican honey

Home baked breads,
French traditional pastries

Selection of cereals

Eggs with bacon or ham

Scrambled eggs

Pancetta, cooked ham, sausages

Selection of cooked meats

Sautéed potatoes

Roasted tomatoes

Fromage frais, yoghurt

Fresh fruit salad

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BASKET PICNICS



CLASSIC: 35 €

Selection of mixed raw vegetables
Selection of cooked meats from our mountains
Cold meat or poultry
Fresh fruit

PRESTIGE: 45 €

Selection of mixed raw vegetables
Selection of cooked meats from our mountains
Smoked salmon and prawns
Fresh fruit

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OPEN BAR PROPOSALS

(SERVED WITH OLIVES AND SAVOURY BISCUITS)

OPEN BAR N°1

White, red and rosé corsican wine, beer, fruit juice, coca, tonic, mineral waters

1/2 hour: 18 € 1 hour: 22 € 2 hours: 32 €

OPEN BAR N°2

Whisky, gin, anis, cap corse, white, red and rosé Corsican wine, peach and blackcurrant liqueurs, beer, fruit juice, tonic, mineral waters

1/2 hour: 24 € 1 hour: 30 € 2 hours: 38 €

OPEN BAR N°3

Champagne, whisky, gin, anis, cap corse, white, red and rosé Corsican wine, peach and blackcurrant liqueurs, beer, fruit juice, coca, tonic, mineral waters

1/2 hour: 28 € 1 hour: 36 € 2 hours: 44 €

OPEN BAR PRESTIGE

Extra dry champagne, vodka, 10 years port, whisky, gin, anis, cap corse, white, red and rosé Corsican wine, peach and blackcurrant liqueurs, beer, fruit juice, coca, tonic, mineral waters

1 hour: 42 € 2 hours: 58 €



DRINK PACKAGES

(FROM 10 PERSONS, 1 BOTTLE FOR 2 PERSONS - 1 MAGNUM FOR 4 PERSONS)

PACKAGE N° 1: 26 €

1/2 bottle Domaine Pietrella (red, rosé or white), 1/2 bottle mineral water, coffee

PACKAGE N° 2: 31 €

1/2 bottle Domaine Gentile Cuvée Expression (red or white), 1/2 bottle mineral water, coffee

PACKAGE N° 3: 35 €

1/2 bottle Clos Cardinal (Peraldi red), 1/2 bottle mineral water, coffee

Rates are per person

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PRESTIGE DRINK PACKAGES

(FROM 15 PERSONS; 1 BOTTLE FOR 5 PERSONS - 1 MAGNUM FOR 10 PERSONS)



PACKAGE N° 1: 35 €

Clos d' Alzeto Cuvée Prestige white
Domaine Comte Péraldi red
Dessert: a glass of Muscat du Cap Corse, Domaine Nicrosi
1/2 bottle mineral water, coffee.

PACKAGE N° 2: 38 €

Domaine de Tanella « Cuvée Alexandra » white
Domaine Torraccia (Réserve Oriu) red
Dessert: a glass of Muscat du Cap Corse, Domaine Gentile
1/2 bottle mineral water, coffee

PACKAGE N° 3: 49 €

Loire: Sancerre Le Chêne (Crochet) white
Bordeaux: Château Méjean, Graves red
Dessert: a glass of champagne Moët & Chandon Brut Imperial
1/2 bottle mineral water, coffee

PACKAGE N° 4: 56 €

Bourgogne: Chablis, 1^{er} Cru, Montée de Tonnerre (Durup) white
Côtes de Beaune: Savigny Les Beaunes (Vieilles Vignes) red
Dessert: a glass of champagne
1/2 bottle mineral water, coffee

PACKAGE N° 5: 74 €

Bourgogne: Chassagne-Montrachet (Lamy-Pillot) white
Bordeaux: Château Clerc-Millon, 5^{ème} Cru Classé, (Baron Philippe de Rothschild) red
Dessert: a glass of champagne Billecart Salmon rosé
1/2 bottle mineral water, coffee

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