

Restaurant L'Arbousier

Carte grill

Chef des cuisines: Gérard Lorenzoni



Starters

- Selection of pork meats from Bastelica - 29 €*
- Thinly sliced raw tomatoes with Corsican goat cheese and basil - 19 €*
- Tomato stuffed puff pastry served with grilled market 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 €)*
- Mixed fish salad from the catch of the day - 27 € (main course: 35 €)*
- Shepherd salad - 22 € (main course: 31 €)*
- Dorbera salad - 26 € (main course 35 €)*
- Fried squid served with tartare sauce - 23 € (main course: 35 €)*
- Au gratin aubergine rolls filled with goat cheese and mint - € 20*

Fish and shellfish

- Gamberoni fricasee and cappelini - 45 €*
- Fish mixed grill, virgin olive oil and mixed herbs - 38 €*
- Fish of the day pan-fried thick slice - zucchini fritters - € 35*
- 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 fricasee and cappelini with Patrimonio white wine creamy sauce - 22 € for 100 gr.*

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Pasta

- Linguini with boutargue and Espelette pepper - 26 €*
- Linguini with pesto sauce - 18 €*
- Cappelini with tomato purée, chopped Corsican delicatessen and olives - 25 €*

Meat and poultry

- Kebab of farm chicken and bacon, French fries, citrus segments - € 30*
- The Butcher Dish: grilled beef tenderloin, lamb outlet, chicken kebab, bacon and pepper dressing - € 42*
- Organic veal medallion, Cap Corse wine infusion - € 36*
- Beef carpaccio with parmigiano-reggiano cheese and salad - 30 €*

Our selection of Corsican cheese - 15 €

Desserts

- Dark chocolate moist cake, vanilla ice cream - 15 €*
- Selection of sorbets with fresh fruits - 14 €*
- Very thin russet apple tart, salted butter caramel - 17 €*
- Caramelized red berries millefeuille - 17 €*
- Berries in a Melba style - 16 €*
- Lemon meringue pie - 16 €*
- Exotic fruits macaroon with mango sorbet - 19 €*