

Restaurant L'Arbousier

Carte grill



Starters

- Selection of pork meats from Bastelica - € 31*
- Homemade duck foie gras terrine - € 32*
- Gillardeau oysters (upon arrival) - € 35 for 6 pcs ; € 70 for 12 pcs*
- Corsican goat cheese omelette with fresh mint - € 18*
- 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)*
- Hazelnut-crusted goat cheese and poached egg - € 22*
- Fried squid served with tartare sauce - € 24*
- Au gratin aubergine rolls filled with goat cheese and mint - € 20*
- Octopus salad - € 30*

Fish and shellfish

- Gamberoni fricasee and cappelini - € 45*
- Fish mixed grill, virgin olive oil and mixed herbs - € 38*
- Pan fried thick slice from the catch of the day - zucchini fritters - € 35*
- Catch of the day to your taste - € 12 for 100 grs.*

According to the season

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

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Pasta and Risotto

Linguini with boutargue, Espelette pepper and Maviar powder - € 26

Truffle risotto from Périgord - € 39

Pesto tagliatelli pasta - € 20

Meat and poultry

Free-range chicken breast, French fries, tarragon sauce - € 30

Beef tartar and mesclun salad - € 38

The Butcher Dish, BBQ sauce and vegetables

(beef tenderloin, lamb outlet, panzetta) - € 42

Organic veal medallion, Cap Corse wine infusion - € 36

Our selection of Corsican cheese - € 15

Desserts

Dark chocolate moist cake with ice cream - € 15

Very thin russet apple tart, salted butter caramel and vanilla ice cream - € 17

Chestnut caramelized millefeuille and its sorbet - € 19

Mango Tatin and exotic sorbet - € 18

Various citrus textures - € 19

Selection of sorbets with fresh fruits - € 14