

GRILL SIDE

For lunch only

STARTERS

TUNA TARTARE | €29
with citrus fruits

THE CESAR PRAWNS | €35
salad, crispy prawns with lemon confit and basil, Cesar sauce

PULLED STINGRAY | €26
with maquis herbs

LE FOIE GRAS | €49
marinated with cape corse, seasonal fruit chutney

SPIDER CRAB | €39
pulled crab, avocado, orchard citrus and trout pearls

STARTER OF THE DAY | Refer to us

MAIN COURSES

POZZO DI MASTRI BURGER | €32
pulled pork with brocciu, panzetta, potatoes

THE OCTOPUS SKEWER | €39
farandole of sunny vegetables

TOMAHAWK STEAK | €89
smoked with arba barona, fresh béarnaise, potatoes

GRILLED BASS | €42
with fennel and sauce vierge, crunchy vegetables

RISOTTO VERDE | €30
pesto, old tomme cheese flakes

LOBSTER PASTA | €25 / 100 G
flambéed with pastis (depending on availability)

CAMERON PRAWN | €45
grilled a la plancha, risotto with lavender-rosemary emulsion

THE BUTCHER'S PIECE | €35
roasted on a wood fire, side dishes of the moment

MAIN DISH OF THE DAY | Refer to us

DESSERTS

LEMON MERINGUE TART | €12

PARIS-FIGARI WITH CERVIONE HAZELNUTS | €14

ICED NOUGAT | €12

FRESH FRUIT SALAD | €10

DESSERT OF THE MOMENT | €12

GRILL SIDE

ENGLISH

