

# TRA DI NOI

EXECUTIVE CHEF RICARDO JONES

---

Generous dishes to share, locavore products,  
a selection of the best Corsican dishes,  
a special atmosphere to discover Corsican culinary secrets.

*"My culinary universe is impregnated with the land and history of Cap Corse.  
Follow me for a moment of daring and iodine-filled vegetation,  
the concentration of tastes will be your guide on this journey."*

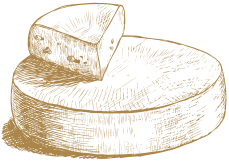
Ricardo Jones

## To Share

The « Prisuttu » Corsican Ham, élevage de Piano 80gr • 12€

The Corsican cheese board and its jam • 16€

The Corsican charcuterie board • 16€



---

## Our Starters

**LA BURRATA** Shavings of grana padano cheese, rocket salad and cherry tomatoes • 20€

**LES PÊCHES CARAMELISÉES** Corsican fresh cheese, verveine, honey and pistachio sauce • 16€

**LA DORADE** Sea bream ceviche, red onion pickles, mango, and parsley • 18€

**LA PANNA COTTA** Soya bean Panna cotta, orange, chicory, oysters mushroom, clementine sauce • 19€

**LE FOIE GRAS** Foie gras and fig velvet, mushrooms, and squid ink brioche • 24€

**L'ŒUF DE POULE** Poached egg, light polenta, mushrooms, pepper coulis and summer truffle • 22€

---

## Our Poke Bowls

**MISINCU** Falafels, rice, wakame algae, crunchy vegetables, mango and clementine vinaigrette • 19€

**GAMBAS** Quinoa, avocado, king prawns, crunchy vegetables, soy sauce and red fruits • 24€

---

## Our Pasta

**PACCHERI** Veal stew with tomato, basil and parmesan • 19€

**LINGUINE FRUITS DE MER** Linguine, king prawns, clams, mussels and crab • 28€

**GNOCCHI** With truffle cream, burrata and Nepita • 31€

**LINGUINE VONGOLE** Linguine, clams and iodized juice • 26€

**ARBORIO** Black risotto with king prawns and crab, fresh chilli • 38€

**VEGGIE** Chanterelles, parmesan sauce, sweet potato and leek purée • 16€

Net price including service.

Information on allergens in accordance with the decree of the 17th of April 2015 which came into force on July 1st 2015, a complete list of allergens presents in the dishes served is available at all times from a member of the service team.

## Our Burgers

**MISINCU BURGER** Minced beef, cheddar, tomato, salad • 20€

**VEGE BURGER** Avocado, tomato, cheddar, salad • 20€

**Dressing of your choice:** spicy mayonnaise or garlic mayonnaise

## Kids' Menu

15€ (younger than 12 years old)

Ground beef hamburger  
Chicken breasts  
Fish of the day  
Side of your choice:  
French fries or vegetables

## Our Meats

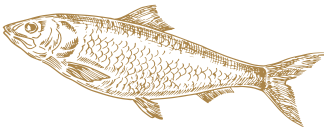
**LA CÔTE DE BŒUF POUR 2** 1 kg grilled, reduced juice • 82€

**LE BŒUF** Beef tenderloin, mushrooms, chive mayonnaise, califlower and porto sauce • 35€

**LE COCHON** Pork belly confit, pistachio, dauphine potatoes, baby vegetable and taravella cheese sauce • 24€

**L'AGNEAU** Leg of lamb confit, broccoli puree, chesnut, nepita & orange sauce • 36€

**LE VEAU** Veal chuck candied 7h, pan fried foie gras, Cap corse sauce and peas risotto • 35€



## Our Fishes

**LA PÊCHE DU JOUR au 100gr** Grilled whole fish according to arrival • 10€

**LA LANGOUSTE au 100gr** Lobster served just grilled "au naturel" • 25€

**LE MAIGRE** Cassava millefeuille, coconut sauce and Cap Corse alcohol • 28€

**2 sides of your choice :** Home-made french fries or grilles vegetables or jacket potatoes or salad

## Our Desserts

**LE CHOCOLAT** Dark chocolate cream, light milk cream, sorbet and cocoa biscuit • 14€

**LE MILLE-FEUILLES** Light cream with hazelnuts from Cervione, grated GIANDAJU, candied lemon and its sorbet • 14€

**LE CITRON** Lemon mousse, hazelnut praline swirl, yellow lemon • 14€

**L'AGRUME** Vinaigrette flavoured with Corsican saffron, duo of yoghurt sorbet and Corsican clementine, French meringue • 14€

**ICE CREAMS AND SORBETS** Selection of ice creams and sorbets • 4€ each ball

Ice Creams : vanilla bourbon, chocolate, brocciu PDO

Sorbets: strawberry, organic yellow lemon, prickly pear / Vegan ice cream: vanilla



## Our local producers

Our fishman, **Corse marée**

Our butcher, **Antoine Gandolfi**

Our spices, **Domaine Nepali Safran Corse**

Our jam producer, **Charles Antona**

Our cheese producer, **Fromagerie Johana Soton**

Our beekeeper, **APA & MELE Monsieur Torre**

Our aromatic herbs, **les jardins du Misincu**