

## NOMADIC MENU - THE BEACH A SPARTERA

### The Spuntinu - 15€

Mix of cheese and delicatessen from Corsica by Anthony Domestici/ Anatra fabulous fig / honey / pistachio jam / local butter / homemade fig bread / mustard

### Local fish sashimi - 15€

Iodine sea fennel salad / kiwano /chili oil / roasted Cervione hazelnuts

### Permaculture basket (250grs) - 12€

Vegetable selection according to the picking of the day in Misincu permagarden / mix of raw and cooked greenery / tsatsiki sauce/ Maquis herbs foccacia

### Caesar Salad of Cap Corse - 12€

Roman lettuce / Corsican Tome cheese / cherry tomatoes / grilled pancetta / Herba Barone marinated chicken/ caesar dressing

### Seasonal fruit salad & Nepita herb - 8€

### Seasonal fruits Panna Cotta - 8€

### The handmade ice creams of the famous Raugi - 5,5 € per pot of 125gr

Ice cream : Vanilla / Micanome / Zilia Canistrelli

Sorbet: Corsican organic lemon / strawberry / Mint Ginger Tanjerine

\* Service included Allergens information, please note that according to the decree of 17th of April 2017 implemented on July, 1st 2015, a full listing of allergens you may find in the meals served are available at any time with any member of our restaurant team.

