

AT NIGHT AT TRA DI NOI

Chief executive Paul Bertheau - Pastry chef Julien Meunier
Generosity in the dishes, local products, fresh food, from the garden and also discover Corsican gastronomy, two ways of discovery Corsica cooking and secrets, welcome to Tra Di Noi at night !

TO SHARE

The Prisuttu AOP of Anthony DOMESTICI, Piano breeding 80grs - 12€

Prisuttu AOP 24 months / corsican butter

The cheese of Annabelle ALBERTINI & OLMETA cheese dairy - 12€

Planche de fromages affinés Corse / confiture Anatra

TO START WITH

Green Misíncu - 17€

Vegetal salad, quinoa and greenery from the permaculture daily harvested / homemade Cap Corse honey vinaigrette / raspberries of the garden

The selection of Anthony DOMESTICI, Piano breeding - 17€

On the road to discover Corsican delicatessen AOP Permaculture Tomatoes - 15€

Selection of ancient tomatoes of the permaculture / aromats / spices of the garden/ Burrata/ Pesto

The Mediterranean Poulp - 15€

Marinated poulp / touch of Maquis herbs / corsican olive oil

The fish ceviche - 16€

Taste of the Mediterranean Sea

MAIN COURSES

Back from a fishing trip, the fish ! 200gr - 24€

Simply grilled - 36€

Whole fish from the market / seasonal vegetables from the garden / olive oil sauce

Beef piece serves two approx. 1,2kg - 75€

AT NIGHT AT TRA DI NOI

The Aziminu - 26€

Local fish cooked in the fig leaves of the domaine / gnocchi « alla romana » / aziminu juice

Lamb shoulder of Cap Corse - 35€

Maquis herbs candied lamb shoulder / rocket leaves / parsley & garlic sauce / smoked eggplant / pesto rosso / lamb sauce

The Corsican veal by « Jacques et Antoine ABATUCCI » with olives - 36€

Hazelnut crusted Veal piece (Rib or filet) / vegetables from the garden cooked as a caponata / olive juice

Vegetal risotto and permagarden vegetables - 23€

DESSERTS

Misincu Brow-kie - 14€

Cervione hazelnuts, homemade praliné and vanilla ice cream

The Lemon pie of the Domaine - 12€

Soft meringue & brocciu sorbet Floating Beauty island - 12€

Nepita custard sauce, creamy caramel, toasted almonds

The Strawberry and Basil from the perma-garden - 15€

Shortbread, Espelette pepper cream, organic lemon sherbet and basil

Caribbean chocolate 66% and the Caramel beurre salé - 15€

Gianduja crunchy cake, no flour cocoa biscuit , vanilla ice cream

Ice creams of Mr Paoli - 4€ (per scoop)

Vanilla, caramel fleur de sel, brocciu, praliné hazelnut

Sorbets of Mr Paoli - 4€ (per scoop)

Organic lemon, raspberry, chocolate, strawberry

- 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.