

THE BOHO LUNCH AT MISINCU

Starter, Main, Dessert 45€

Chief executive Paul Bertheau - Pastry Chef Julien Meunier

A straw hat, a gentle breeze, sun in your sunglasses, local products, fresh from our garden and the neighbour producers, welcome at Tra Di Noi for lunch!

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€

Corsican matured cheese plateau / Anatra jam

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 Octopus - 15€

Marinated octopus / touch of Maquis herbs / corsican olive oil

MAINS

Farm-raised chicken (half) - 26€

Greenery from our garden

Corsican veal chop 300gr (extra 5€ menu) - 31€

Meat juice and vegetables from the garden

Linguine of the Chef and clams - 24€

Back from the market, back from a fishing trip

The Pappardelles of the day - 21€

Glazed Pappardelle / taggiasche olive / greenpeas, cherry tomatoes / pistachio / chunks of corsican cheese / basil oil

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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 / 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 and seasalt hints, 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.