



HÔTEL & SPA DES PÊCHEURS  
ÎLE DE CAVALLO | CORSE | FRANCE  
★★★★★

## RESTAURANT DES PÊCHEURS

*between tradition and innovation*



### Starters

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SCALLOPS WITH AROMATIC HERBS AND QUINOA TABULÉ WITH MINT SCENTED VEGETABLES ..... € 32,00

DUO OF RED SHRIMP TARTARE BY MAZZARA DEL VALLO AND AMBERJACK OF OUR SEAS WITH AVOCADO CREAM AND TOPINAMBU ..... € 35,00

STEAMED SQUID SALAD, SHELLED SHRIMPS, CRISPY CELERY IN VANILLA VINAGRE SAUCE ..... € 30,00

CARPACCIO OF TUNA AND SEA BASS WITH TOASTED PINE NUTS, CREAM OF BURRATA AND HEART OF TOMATOES CONCASSÉE ..... € 32,00

GRILLED OCTOPUS ON CANNELLINI CREAM WITH BRONOISET SOYA VEGETABLES AND LEEK SPROUTS ..... € 30,00

FRIED OF THE CATCH OF THE DAY, ACCORDING ON THE ARRIVAL, WITH TUNA MAYONNAISE ..... € 30,00

## First Courses

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PACCHERI WITH BLUEFIN TUNA, CAPERS, BLACK OLIVES FROM GAETA AND FLAKES OF PECORINO CHEESE FROM OGLIASTRA ..... € 30,00

TAGLIATELLE WITH OCTOPUS MEAT SAUCE SLIGHTLY SPICY LOCAL AND CORSICAN PECORINO CREAM ..... € 32,00

LINGUINE WITH LOBSTER ..... € 240,00 PER KG

TAGLIONI WITH SEAFOOD, DATE CHERRY TOMATOES, SCENTED WITH BASIL ..... € 35,00

SPAGHETTO WITH REAL CLAMS WITH GRATED MULLET ROE ..... € 32,00

RISOTTO WITH SHRIMPS AND GRATED KUMBAWA BREADCRUMBS AND GRAPEFRUIT TARTARE ..... € 33,00

## Main Courses - Fish

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SALMON FILLET ON VEGETABLE SPAGHETTI, ANCHOVY COLATURADI AND TURMERIC AU GRATIN POTATO PIE ..... € 32,00

BACK OF SEA BASS WITH WHITE CABBAGE CREAM, TARRAGON AND KUMQUAT MOUSSE ..... € 35,00

IMPERIAL MUSCATEL SOUP WITH BLACK BEAN, MINT SCENTED AND CRISPY CROUTONS ..... € 32,00

## Main Courses - Meat

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FILLET OF VEAL OF MILK COOKED AT LOW TEMPERATURE IN REFOSCO SAUCE,  
SWEET POTATO CREAM ..... € 33,00

COMPOSITION OF ESCALOPED BEEF FILLET AND FOIE GRAS, CARAMELIZED  
TROPEA ONION AND ZUCCHINI TURRET ..... € 35,00

DUCK BREAST GLAZED WITH OLD MUSTARD AND HONEY, CRUNCHY POLENTA  
WITH A PIPERAE ..... € 30,00

LOIN OF LAMB IN A PISTACHIO CRUST, GARLIC SAUCE RED FRUITS AND PORT,  
ASPARAGUS FLAN ..... € 32,00

BEEF TARTARE, PARMESAN CRUMBLE, AND YOLK. EGG, VEGETABLE CRUDITÉS  
AND AVOCADO ..... € 33,00

## Desserts

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SORRENTO "DELIZIA AL LIMONE" WITH LIMONCELLO SAUCE ..... € 15,00

TARTELLETTA WITH CUSTARD AND FRESH FRUIT  
WITH RED FRUIT COULIS ..... € 16,00

MOUSSE WITH THREE CHOCOLATES ON CRUMBLY BISCUIT ..... € 16,00

TIRAMISÙ ..... € 15,00

CHARLOTTE WITH STRAWBERRIES FLAVORED WITH PASTIS ..... € 15,00





# Wine List



## SUGGESTED:

**Rosè Tolomei..... € 50,00**

## *Champagne*

LUIS ROEDER-CRISTAL '9 ..... € 600,00

DOM PERIGNON ..... € 550,00

RUINART BRUT ..... € 260,00

RUINART ROSE ..... € 230,00

LAURENT PERRIER ROSE ..... € 220,00

LUIS ROEDER ..... € 220,00

TATTINGER BRUT ..... € 170,00

MOET CHANDON ..... € 150,00

## *French Wines*

### *- Whites and Rosé -*

CHABLIS PREMIER CRU (J. MOREAU&FILS).....	€ 90,00
DOMAINE OTT-CLOS MIRELLE BLANC DE BLANC .....	€ 70,00
DOMAINE OTT-CHATEAU DE SELLE ROSÉ .....	€ 70,00
CHÂTEAU SANCERE .....	€ 60,00
BOURGOGNE ALIGOTÉ RAPITEAU .....	€ 60,00
POUILLY FUMÉ LES RIAUX .....	€ 60,00

### *- Reds -*

CHÂTEAU LATOUR PAUILLAC 2002 .....	€ 2.200,00
POMMARDE 2011 JEAN CLAUDE BOISSET .....	€ 250,00
CHÂTEAU ROMASSAN BANDOIOTE .....	€ 70,00
CROIX HERMITAGE .....	€ 70,00
MOUNTON COUVE RESERVE SAINT EMILION .....	€ 60,00

## *Corsican Wines*

### *- Whites -*

PATRIMONIO DOMAIN VILLA ANGELI MAGN .....	€ 100,00
CLOS CULOMBU.....	€ 50,00
CORSE CALVI COMPTE PERALDI .....	€ 50,00
BONIFAZZIU BONIFACIO .....	€ 50,00
DOMAIN VILLA ANGELI.....	€ 50,00
ORENGA DE GAFFORY .....	€ 50,00

### *- Reds -*

COMPTE PERALDI AJACCIO .....	€ 50,00
CLOS CULOMBU, CALVI.....	€ 50,00
ORENGA DE GAFFORI, PATRIMONIO.....	€ 50,00
DOMAIN VILLA ANGELI.....	€ 50,00

### *- Rosè -*

COMPTE PERALDI AJACCIO .....	€ 50,00
CLOS CULOMBU - AOC CORSE CALVI.....	€ 50,00
DOMAIN VILLA ANGELI MAGNUM ALERIA .....	€ 50,00
BONIFAZZIU .....	€ 50,00
DOMAIN VILLA ANGELI.....	€ 50,00
ORENGA DE GAFFORY PATRIMONIO.....	€ 50,00

## *Italian Wines*

### *- Prosecco -*

ANDREOLA-PROSECCO EXTRA DRY ..... € 48,00

### *- Whites -*

#### **ABRUZZO**

TENUTA ULISSE PECORINO ..... € 60,00

#### **CAMPANIA**

NATIV-GRECO DI TUFO ..... € 60,00

NATIV-FALANGHINA ..... € 45,00

#### **FRIULI VENEZIA GIULIA**

VIE DI ROMANS-SAUVIGNON ..... € 90,00  
(BOTTIGLIA 0,5 LT) ..... € 35,00

VIE DI ROMANS-CHARDONNAY ..... € 90,00

TERRE DI GER-SAUVIGNON ..... € 50,00

TERRE DI GER-PINOT GRIGIO ..... € 50,00

#### **PIEMONTE**

MINE-GAVI ..... € 60,00

#### **SARDEGNA**

MESA-GIUNCO ..... € 60,00  
(BOTTIGLIA 0,5 LT) ..... € 35,00

CONTINI-VERMENTINO PARIGLIA ..... € 45,00

(BOTTIGLIA 0,5 LT) ..... € 35,00

#### **TRENTINO A.A.**

VALLE ISARCO-GEWURSTRAMINER ..... € 60,00

*- Reds -*

**PIEMONTE**

DELASSE-BAROLO..... € 90,00

MONTALBERA-BARBERA D'ASTI ..... € 80,00

**SICILIA**

VIGNETI DI ZABÙ -NERO D'AVOLA CHIANTAR..... € 90,00

**SARDEGNA**

MESA – MORO..... 90,00

**TOSCANA**

TENUTA SAN GUIDO-SASSICCAIA..... € 850,00

TENUTA ORNELLAIA-ORNELLAIA..... € 800,00

ANTINORI -TIGNANELLO..... € 360,00

CONTINI-VERMENTINO PARIGLIA ..... € 45,00

LAZZERETTI-BRUNELLO DI MONTALCINO ..... € 110,00

**VILLA TOLOMEI-Rosso..... € 90,00**

DUCA DI SARAGNANO-CHIANTI..... € 90,00

DUCA DI SARAGNANO-CHIANTI RISERVA..... € 90,00

**VENETO**

LUCIANO ARDUINI-AMARONE VALPOLICELLA ..... € 140,00

*- Rosè -*

TENUTA ULISSE-MERLOT UNICO ROSATO ..... € 65,00

**ROSÈ TOLOMEI..... € 50,00**