

HÔTEL & SPA DES PÊCHEURS

ÎLE DE CAVALLO | CORSE | FRANCE

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RESTAURANT DES PÊCHEURS

GRANDE CARTE 2021



APPETIZERS

TRIO OF RAW SEAFOOD	€ 35,00
<i>with Red Shrimp, Tuna, Salmon and mini Apricot Pudding and Grapefruit Coulis</i>	
BEEF TARTARE	€ 33,00
<i>with red shallot, poached egg and avocado cream</i>	
SCALLOP ST. JACQUES IN SESAM	€ 32,00
<i>dress on Parmentier Cream and crunchy Asparagus</i>	
CARAMELIZED OCTOPUS	€ 30,00
<i>with Passion Fruit on Italian Burrata Cream and Basil dressing</i>	
TUNA CARPACCIO	€ 32,00
<i>with Osmotic dehydration Green Apple and Cider Vinegar Coulis</i>	
SMALL FRIED SEAFOOD	€ 33,00
<i>with crispy Vegetables and Turmeric Mayonnaise</i>	

FIRST MAIN COURSES



FRESH TAGLIOLINI PASTA <i>with Seafood, Basil and Cherry Tomatoes</i>	€ 35,00
SPAGHETTI PASTA <i>with Clams and Mullet Bottarga</i>	€33,00
PACCHERO GRAGNANO PASTA <i>with Sardinian Carloforte Tuna, small Taggiasche Olives, Caper Flowers</i>	€30,00
LINGUINE VERRIGNI PASTA WITH LOBSTER	L€/KG 240,00
SARDINIAN FREGOLA ROUND PASTA <i>with Vegetable Brunoise and Fondue of Pecorino and Goat Cheese</i>	€30,00
TAGLIATELLA GOLD SELECTION PASTA <i>with Octopus Ragout and Campanian Bufala Mozzarella Cream</i>	€33,00

SECOND MAIN COURSES - FISH

SEARED RED TUNA	€ 34,00
<i>Duck Foie Gras Escalope, Cherry Sauce and Caramelized Onion</i>	
SEA BASS FILLET WITH CAULIFLOWER CREAM AND SMOKED PEPPER, MOUSLINE CREAM SEA BASS AND PROSECCO	€36,00
<i>con pepe affumicato, mousline di spigola e salsa prosecco</i>	
BACK OF AMBERJACK	€34,00
<i>on a white celery velouté and small pearls of mango and asparagus</i>	
FISH FROM THE CATCH	€/KG 100,00
<i>according to our arrivals and cooked according to your wishes</i>	

SECOND MAIN COURSES - MEAT

LAMB	€ 33,00
<i>in Almonds with figs, Cacao and Myrtle Sauce</i>	
BEEF	€36,00
<i>in composition on Broccoli Cream, Extra Virgin Oil, Panna Cotta and Roquefort Cheese</i>	
VEAL COOKED IN LOW TEMP.	€34,00
<i>Strawberry-Tree Honey, on Pumpkin Cream and Olive Cake</i>	
DUCK BREAST MARINATED	€32,00
<i>with Mustard, Mozzarella Tartare and Anchovy Petals</i>	

DESSERTS

ROSEMARY CRÈME BRULÉE <i>garnished with its Fruit</i>	€ 16,00
DARK CHOCOLATE HEMISPHERE, <i>chocolate mousse and coffee cream garnished with its Fruit</i>	€16,00
SOFT CHOCOLATE CAKE <i>Vanilla Flavored and Ice Cream</i>	€16,00
STRAWBERRY MILLEFOUILLE <i>with Custard</i>	€15,00
TRADITIONAL TRAMISÙ <i>with Sambuca Liqueur</i>	€15,00