

# Le Rouf

BRASSERIE

## Our Tapas:

**6 Crispy Langoustine**    
Basil and Espelette Pepper

**6 Gratinated Mussels**   

**Cured Fish** tuna or swordfish cold cuts 

**Fritto Misto**    

Prawns, Cod, Sea Bass, John Dory, Zucchini, Aioli Sauce

**Rosso Shrimp Carpaccio** 

Marinated Shrimp Rosso, Bell Pepper Marmalade, Timut Pepper, Oil, Parsley

## Our Tapas to Share:

**Corsican cured meats** 

Shallot butter, Charcuterie de "l'Atelu"  
and 18-month-aged ham from "Finidori"

**Corsican cheese from "Baldovini" (x6)** 

Shallot butter and fig jam

**Sea Bream Ceviche** 

Coryphene Sea Bream, Leche de Tigre, Nepita,  
Brunoise of Mirabelle Plums, Red Cabbage

**Red Seabream Sashimi**  

Tomato Vinegar, Green Oil, Shellfish Oil, Sakura Herbs

## Our starters:

**Tempura Mushrooms**, Black Garlic Mayonnaise     
(Enoki, Shimeji and Girolles)

**Creamy Sheep's Milk Cheese**  

Roasted Figs with Thyme,  
Panzetta Chips and Roasted Hazelnuts

**Seasonal Vegetable "Aioli"** (Garlic Mayo)  

24€

11.50€

15.50€

11€

9€

for 1:

19€

for 2:

38€

for 3:

57€

18€

36€

54€

11€

18€

27€

13€

22€

32€

21€

22€

16€



### Our Salads :

**Shrimp Caesar Salad**      29€  
Shrimp, tomato, Parmesan, peanuts, anchovies, croutons

**Chicken Caesar Salad (France)**     27€  
Crispy chicken, tomato, Parmesan, peanuts, anchovies, croutons

### Our dishes :

**Rockfish Soup**, Rouille Sauce, Crouton, Garlic, Emmental    32€

**Beef Tagliata\*** 38€  
Artichoke Barigoule, Glazed Mini Carrots

**Risotto** Chanterelles and Truffles, Hazelnut, Mascarpone and Parmesan   48€

**Veal Risotto**, glazed "Forgotten" Vegetables, Wine Merchant Sauce   52€

**Whole Fish Baked in the Oven** *(Subject to availability)*   100gr/ 18€  
Potato, Tomato, and Lemon Tian

**Black Garlic Ravioli**   32€  
Death's Trumpet Sauce, Black Garlic Apple Vinegar and Buckwheat Crisp

**Tagliatelle Alle Vongole**     36€  
Fresh Homemade Tagliatelle with Squid Ink and Clams

### Our signature dish : *(By order only, 24 hours in advance)*

**Homemade Paella for 2 people**   98 €  
*Prawns, Scallops, Mussels, Octopus, Chorizo, Chicken, Peas, Peppers, Onions  
With Shellfish Bisque, Served with Chilli Paste and Lemon Press*

## Our Grill:

**Slow-cooked beef ribs \*(France)** **100gr/18€**

**Roasted Rib \*(France)** **100gr/18€**

**Cooked Veal Tomahawk (low temperature ) \* (France)** **100gr/18€**

**Lobster (Subject to availability)**  **100gr/26€**

*Tagliatelle with Crab Bisque*

**Marinated Beef Chuck (Lemon Thyme/Shallot) \*(Spain)** **100gr/18€**

*Available for 1 person; please ask your server (subject to availability)*

**Octopus Tentacle**  **37€**

Butternut Squash Purée, Exotic Vinaigrette, Smoked Oil

**Salmon Tataki**  **32€**

White Sesame Cream, Lime,

Mango-Curry Coulis, Furikake Sesame, and Scallions.

**Sea Bass Fillet**  **37€**

Pan-seared Wolf Fish, Corn Purée, Vanilla, Melt-in-Your-Mouth Shallots,  
Butter Sauce, and Champagne

### **\* Choice of filling:**

- Vegetable Tian  - Grenaille potatoes - Crisp Vegetables 
- Brown rice  - Garlic Fries - French fries
- Salad - Tagliatelle with Butter 

**For any additional toppings : 7€**

### **Choice of sauce:**

- Bearnaise 
- Gorgonzola 
- Pepper 
- Vierge
- Chimichurri



# Le Rouf

## BRASSERIE

### Our Desserts:

|                                                                                                                                                                                                                                                                                                                                                                                        |                |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Hazelnut Praline Chocolate Mousse (serves 2)</b>                                                                                 | 27€            |
| Homemade praline, hazelnuts, and roasted almonds                                                                                                                                                                                                                                                                                                                                       |                |
| <b>Chocolate Brookies</b>                          | 21€            |
| Half Cookies, Half Brownies, Chocolate, and Tonka Bean                                                                                                                                                                                                                                                                                                                                 |                |
| <b>Peach Pavlova</b>                                                                                                                                                                                                 | 19€            |
| Roasted Peach with Chestnut Honey, Verbena Cream                                                                                                                                                                                                                                                                                                                                       |                |
| <b>Plate of Fresh Fruit</b>                                                                                                                                                                                                                                                                                                                                                            | 28€            |
| Fruit, depending on availability                                                                                                                                                                                                                                                                                                                                                       |                |
| <b>Palmier with Poached Figs, Panna Cotta with Raspberry Coulis</b>                                                           | 21€            |
| Palm-shaped puff pastry roll, figs poached in a red berry syrup, panna cotta with raspberry coulis                                                                                                                                                                                                                                                                                     |                |
| <b>Lemon, Black Sesame, and Kalamansi Tart</b>     | 21€            |
| Black sesame sweet pastry, lemon cream, black sesame diplomat cream and calamansi jelly                                                                                                                                                                                                                                                                                                |                |
| <b>the Rouf Tiramisu</b>                                                                                                      | 18 €           |
| Coffee-Soaked Sponge Cake, Stracciatella Ice Cream, Mascarpone Mousse                                                                                                                                                                                                                                                                                                                  |                |
| <b>Café Gourmand</b>                       | 21 €           |
| Coffee or Tea with 5 Small Desserts (Tiramisu, Peach Pavlova, Tonka Bean Chocolate Brookies, Sesame Lemon Tart, and Poached Fig Palmier)                                                                                                                                                                                                                                               |                |
| <b>Champagne Gourmand</b>                  | 28 €           |
| Champagne Glass with 5 Small Desserts (Tiramisu, Peach Pavlova, Tonka Bean Chocolate Brookies, Sesame Lemon Tart, and Poached Fig Palmier)                                                                                                                                                                                                                                             |                |
| <b>White Lady</b>                                                                                                                                                                                                | 18 €           |
| A scoop of vanilla ice cream, melted dark chocolate, whipped cream                                                                                                                                                                                                                                                                                                                     |                |
| <b>Colonel</b>                                                                                                                                                                                                                                                                                                                                                                         | 17 €           |
| Lemon Ice Cream, Vodka                                                                                                                                                                                                                                                                                                                                                                 |                |
| <b>Artisanal Ice Creams from L'Isle aux Desserts (Saint Florent)</b>                                                    |                |
| <i>Chocolate, Vanilla, Clementine, Malaga, Stracciatella</i>                                                                                                                                                                                                                                                                                                                           |                |
|                                                                                                                                                                                                                                                                                                                                                                                        | 1 scoop: 4€    |
|                                                                                                                                                                                                                                                                                                                                                                                        | 2 scoops : 8€  |
|                                                                                                                                                                                                                                                                                                                                                                                        | 3 scoops : 12€ |
| <b>Artisanal Sorbets from L'Isle aux Desserts (Saint Florent)</b>                                                                                                                                                                                                                                                                                                                      |                |
| <i>Mandarine, Mangue, Citron, Fraise, Framboise</i>                                                                                                                                                                                                                                                                                                                                    |                |
| <b>A selection of Corsican cheeses from Baldovini</b>                                                                                                                                                                                                                                                                                                                                  | 24 €           |
| Corsetin, Corsetin with Thyme, Pressed Tomme, Fior di Montanu                                                                                                                                                                                                                                     |                |

*Allergens:*



*Gluten*



*Soy*



*Lactose*



*Fish*



*Egg*



*Sesame*



*Nuts*



*Crustacean*



*Mollusk*



*Mustard*



Suivez nous sur Instagram :



@lepinarelo



@leroufbrasserie



# WELL BEING AT *Pinarelo*

An intimate address by the sea



# PHYTOMER

## Nature SPA

Treat yourself to a relaxing interlude in our spa, where every treatment is an invitation to escape. We have chosen the Phytomer brand, a pioneer in marine cosmetics, to offer you unique experiences that combine the benefits of the sea with expertise in well-being.

We offer personalised in-cabin treatments for deep relaxation in total privacy. For an even more unforgettable experience, let yourself be tempted by our duo treatments in our private pool, created with Nucca, a local brand inspired by nature and the land. Our treatment menu is available at the reception desk.



Take your time!  
a priceless luxury.





# HÔTEL

## *Le Pinarello*

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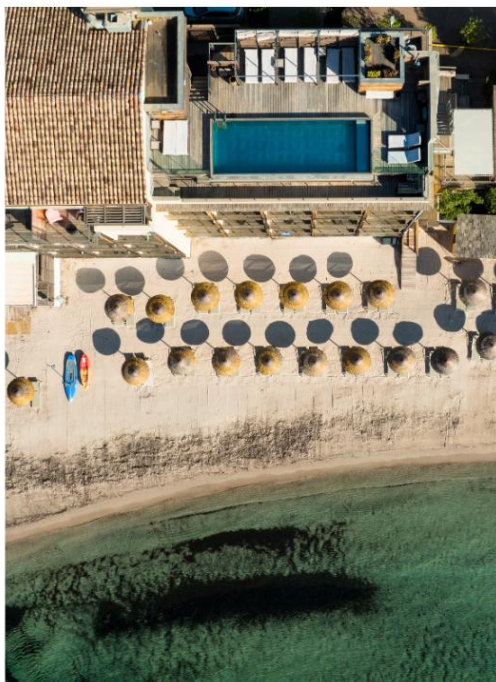
Come and enjoy an exceptional experience in our 33-room hotel, ideally located on the seafront. Treat yourself to spectacular sea views and enjoy the tranquil, refined surroundings that will surround you throughout your stay.

Enjoy direct access to our landscaped beach, a true haven of peace, perfect for moments of relaxation or invigorating swims. And for an even more unforgettable experience, discover our rooftop pool, where you can swim while admiring the breathtaking panorama.

Whether you're looking for relaxation or adventure, our hotel is the perfect place to combine comfort, nature and well-being.



And while the bay of Pinarello stretches out at your feet, all you have to do is savour the moment.



# EXCLUSIVE

## *experience*

Fancy taking to the open seas in complete freedom? You can hire our two semi-rigids for the day, ideal for exploring the coastline, fishing or simply enjoying a day out at sea with friends or family.

Conditions: hire reserved for holders of a coastal licence.



An unforgettable day at sea

