

La Table du Pinarello

Meat Side

Carpaccio Cecina IGP*

Mashed Carrots/Oranges, Yellow Carrots, Purple Carrots, Garlic and Parsley, Cooking Juice, Fried Celeriac

"The Real" Caesar Salad*

Slow-Roasted Chicken Breast, Parmesan, Croutons, Peanuts, Chives & White Worcestershire Sauce

Anchovies and Cherry Tomato Brochette (On the Side)

Eric's Cured Meat Platter

Baby Gem Lettuce, Lonzu, Coppa, Round Ham Fillet 18-Month Ham, Breadsticks

Buddha Bowl*

Soja and Lemon Peking Chicken, Coral Thai Lentils, Candied Tomato and Garlic, Mâche Salad, Broad Beans Mix, Beans, Radish, Lemon, Lemongrass and Soya Sauce

Beef Tataki*

Marinated Fillet of Beef, Asparagus, Tataki Marinade Sauce, Parmesan Flakes, Herbs & Sesame Seed

Veal Burger*

Tzatziki Sauce, Crushed Tomatoes, Candied Onions Buns, Cucumber, French Fries,

Veal Tartare with cumin & Herbs, Sucrine Salad

Viande bovine originaire de l'Union Européenne

Sea Side

Crab Tartare*

Bavarian Celeriac, Mustard Cream, Granit Smith Slices & Mâche Salad

Spring Roll*

Shrimps, Home Made Tamara, Sucrine Salad, Passion Fruit Sauce

Salmon Carpaccio*

Kalamansi Vinaigrette, Lemon Caviar, Kiwi, Mango & Pomegranate

Scallops Burger*

Truffle Buns, Scallops, Truffle Chips, Sucrine Salad, Stewed Leek, Garlic Cream, Ricotta & Paprika Cream, French Fries

Seabream Filet*

Aubergine Caviar with Preserve Tomatoes, Carrots Pickles, Grilled Almonds, Sauce Vierge, Parmesan Tuile

Buddha Bowl*

Tuna Tataki, Coral Thai Lentils, Candied Tomato and Garlic, Mâche Salad, Broad Beans Mix, Beans, Radish, Lemon, Lemongrass and Soya Sauce

Vegetarian Dishes

Garden Salad*

Asparagus, Green Beans, Tomatoes, Green Salad, Radish, Boiled Egg, Peanuts Vinaigrette (based on the market)

Shortbread with Vegetables Tian*

Home Made Tomato and Pepper Sauce, Ricotta, Basilic Oil

Cheese & Desserts

Corsican Cheese Platter

Discover Around Lemon*

Lemon Marscarpone Ice Cream, Meyer Lemon Cream, Lemon Mousse & Tuile

Vacherin*

Raspberry Sorbet, Meringue, Iced Parfait Vanilla, Raspberries, Whipped Sugar Cream, Caramelised Pistachio

Café Gourmand*

Praliné Iced lollipop, Macaron, Chocolate Opéra Cake, Financier Almonds Cake, Coffee

Fresh Fruit Platter*

Strawberry, Raspberry, Melon, Watermelon, Pineapple... (according to the season)

Oriental Flavour Panna Cotta*

Rose Squash, Orange Blossom, Pistachio Cream, Honey Briouat

Home Made Ice Creams & Sorbets*

Vanilla, Dark Chocolate, Vanilla with Tonka Bean, Raspberry, Pineapple, Vineyard Peach, Tangerine, Apricot, Verbena Lemon & Yuzu Lemon

* Home Made

These products are developed in our establishment

For information only, can be modified according to the products of the day or the Chef's desire!