






Le Rouf

BRASSERIE

Our Tapas:

3 Thai-style codfish accras		8 €
4 Crispy prawns		7.5 €
Spanish Charcuterie and Gressins		12 €
Mimosa Egg with Truffle		6 €
Crunchy Vegetables, Cottage Cheese and Home-made Pesto		6 €
6 Mussels au gratin		9 €
Cold Cream of Squash with Coconut		5 €
2 Toast with Whole Boneless Sardines in Lemon Herb Butter		7 €
Focaccia with Tomato Confit, Mozzarella, Olives and Home-made Pesto		8 €
Home-made Hummus		7 €
Veal and Chicken Pita with Garlic Sauce		8 €

Our Starters:

Tomato Trilogy		24€
<i>Tomato mille-feuille, Mozzarella and Pesto cream, Yellow Tomato and Pepper Gaspacho, Crab salad with Tomato confit and Green Tomato granita</i>		
12 Mussels au gratin		16€
Artichoke barigoule with turmeric		22€
<i>Poached egg in a crust, Hazelnut Mascarpone cream, Rocket Salad</i>		
Vitello Tonnato		27€
<i>Veal tartar, Cream of cooked tuna, Parmesan, Capers, Hazelnuts, Pistachio oil, Radishes, Croutons</i>		
Tuna Sashimi Ceviche		26€
<i>Grilled Lemon, Garlic, Ginger, Fennel juice, grilled Corn, Green Salad and Seaweed, Bread crumble</i>		

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Our Home-made Fresh Pasta :

- Scallops, Chorizo and Persillade**     28€
- Melanosporum Truffle Pasta**    34€
Fresh Melanosporum Truffle, Truffle Oil, Garlic, Cream of Mushroom Truffle Paste
- Spider Crab**     32€
Shellfish juice and Tarragon Oil
- Thai style Shrimp**      26€
Coconut Milk, Lemongrass, Sesame, Garlic, Ginger, Thai Coriander, Vegetarian Chilli, Lime

Our Signature Dishes :

- Home-made Paella for 2 people**   72€
Shrimp, Scallop, Mussel, Chorizo, Chicken, Squid, Cuttlefish, Poulpi with Crustacean Bisque
Served with the Chef's Chilli Paste
- Baked Capon or John Dory**  100gr/16€
Served with its Potato tian, Tomato, Lemon Olive Oil and Lemon Sauce
- Home-made Bouillabaisse**     38€
John Dory, Red mullet, Bass, Monkfish, Squid
Served with Croutons, Gruyère, Garlic and Rouille Sauce
- Roasted Cameron Gambas**   35€
Thai-style rice (Lemongrass, vegetarian Chilli, Sesame, Thai Coriander and Lemon)
- Snacked Calf sweetbreads**  38€
Pan-fried mushrooms (Shitakés, Chanterelles, Trumpets, Porcini, Mushrooms of the moment,...), Hearty Jus, Parsnip cream



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Our Evening Plancha :

Meat :

Chicken Supreme 	26€
Beef Fillet Skewer with Satay 	32€
Tomahawk Meat Breed	100gr/8€
French veal chop (300gr)	33€

Fish and Shellfish :

Sea Bass Fillet 	28€
Semi-cooked tuna with sesame 	30€
Octopus Tentacle (Cumin, Garlic & Parsley)	38€
Lobster 	100gr/26€

Side dish :

Vegetable Mix

(Broccoli, Asparagus, Carrot, Cauliflower, Pat Choi, Green Beans, Sweet Peas, Radish, Sweet Potato, Mushrooms, Turnip...)

Served with Virgin Sauce and Lemon Squeezer or Meat Jus

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Our Desserts:

Plate of Corsican Cheeses 	17€
<i>Tomme half goat, half sheep, Fresh "Fleur du Maquis with herbs", Sheep, Goat Fium'Orbu Sheep, Fium'Orbu Goat</i>	
<i>Served with Sucrine, Gressins, Chutney and Onion Pickels</i>	
Vanilla Crème Brulée 	12€
Tiramisu 	12€
<i>Coffee and Speculoos</i>	
Gourmet Coffee 	17€
<i>6 Little Desserts of the Moment</i>	
Homemade Waffle 	1 Waffle at 7 €
<i>With Whipped Cream and Spread from Cluizel Chocolate factory</i>	2 Waffles at 12 €
Chocolate Note 	18€
<i>Chocolate fondant, Vanilla ice cream, Tonka bean caramel sauce, Chantilly cream</i>	
World Note 	13€
<i>Chocolate Fondue, Fresh Pineapple, Malaga Ice Cream (Rum Raisin), Crunchy Almond Rolls Bananas, Thorn Vinette, Orange Blossom</i>	
Fresh Fruits Note	16€
<i>Seasonal fruit..., Watermelon, Melon, Pineapple, Red fruit, Passion fruit etc....</i>	
Citrus Note 	13€
<i>Orange Financier, Yusu Cream, Grapefruit Supreme, Orange Tuile, Verbena Iced Cone</i>	
Exotic Note 	13€
<i>Floating island, Vanilla custard, Passion fruit, Mango emulsion, Very fine Nougatine</i>	
Artisanal Ice Cream 	The scoop/3€
<i>Chocolate, Vanilla, Hazelnut, Coffee</i>	
Artisanal Sorbets	The scoop/3€
<i>Mandarin, Lemon, Mango, Pineapple, Raspberry, Strawberry</i>	



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Allergens:

Lactose



Sesame



Gluten



Fish



Egg



Seafood



Peanut



Shellfish



Nuts



Soja



The Pinarello II

**Imagine yourself relaxing to the rhythm of the waves
on board our trimaran, the Pinarello II
Embark now, heading for the crystal clear waters of
Corsica, for a guaranteed escape...**



For more informations : 04 95 71 44 39



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