








The Menu

On the Land side



Vitello Tonnato     28 €
*Veal Cooked at Low Temperature
Tonnato Sauce (made with Tuna), Capers, Olives, Confit Tomatoes,
Radishes, Rocket, Parmesan*

Thaï Chicken Wok   29 €
*Carrot, Courgette, Soya, Pepper, Coriander, Vegetarian Chilli,
Nuoc Mam, Garlic, Lemon Snack Chicken, Chinese Cabbage, Sesame,
Lemongrass*

Beef Fillet Tataki    32 €
Green Asparagus, Parmesan Shavings, Sesame Seeds, Rocket Salad








On the Vegan Side

Freshness Salad   26 €
*Tomato, Green Bean, Green Pea, Pea, Carrot, Radish,
Courgette, Potato, Salad, Hazelnut, Pine Nut,
Hazelnut Vinaigrette*



On the Sea Side

Roast Meagre Fillet    **34 €**
Broad beans, Tomatoes, Radishes, Almonds, Capers, Lemon, Soya, Cébette


Sea Bream Carpaccio   **32 €**
*Lemon, Poutargue, Cebette, Croutons, Espelette Pepper
Olive oil*

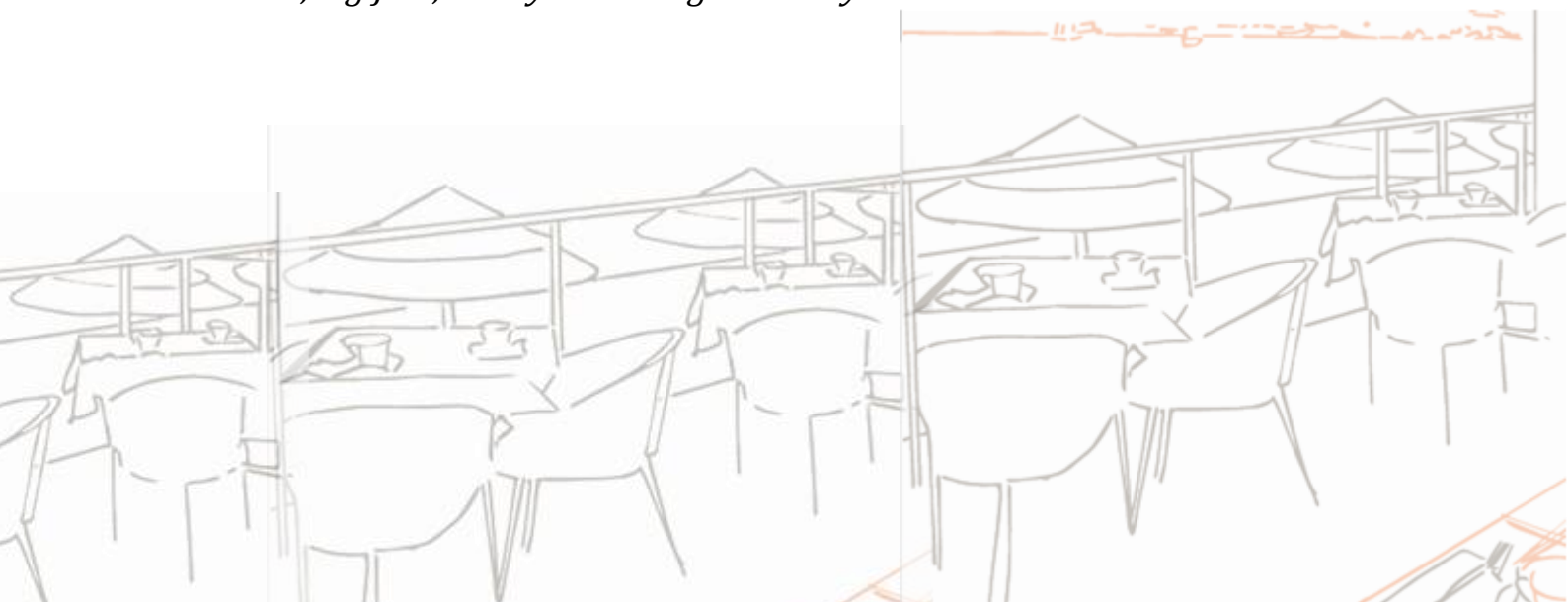
Thaï Prawn Wok     **32 €**
*Carrot, Courgette, Soya, Pepper, Coriander, Vegetarian Chilli,
Chinese Cabbage, Nuoc Mam, Garlic, Lemon, Prawns, Sesame*

Half-Cooked Tuna    **36 €**
*Rice, Peas, Carrots, Cébette, Sesame Oil, Soya
Rice Vinegar, Sesame, Lime Juice and Zest*



On the Cheese Side :

Plate of Corsican Cheeses  **19 €**
*Tome Half Goat Half Sheep, Bruccio Passu, Sheep,
Fiumorbu Goat, Goat
Sucrine, Fig Jam, Honey and Mango Chutney*



On the Sweet Side :


Fresh Fruit Platter 21 €
Pineapple, Melon, Strawberry, Mango, Kiwi, ...in season...



Hazelnut Chocolate Pavlova    17 €
Chocolate Ice Cream, Chocolate Ganache, Hazelnut Praline, Whipped Cream, Chocolate Chips and Hazelnut Meringue

Arabica Tiramisu     12 €
Biscuit, Mascarpone, Coffee, Speculos

Rose Pana Cotta    14 €
Raspberry Compote, Fresh Cream Cheese Emulsion, Lemon Crumble

Our Homemade Ice Creams and Sorbets :

Sorbet : Strawberry, Mango, Pineapple, Lemon 

Glace : Chocolate, Coffee, Vanilla  

1 Quenelle : 4€

2 Quenelles : 8€

3 Quenelles : 12€

The Allergens :



Gluten



Soya



Lactose



Fish



Eggs



Sesame



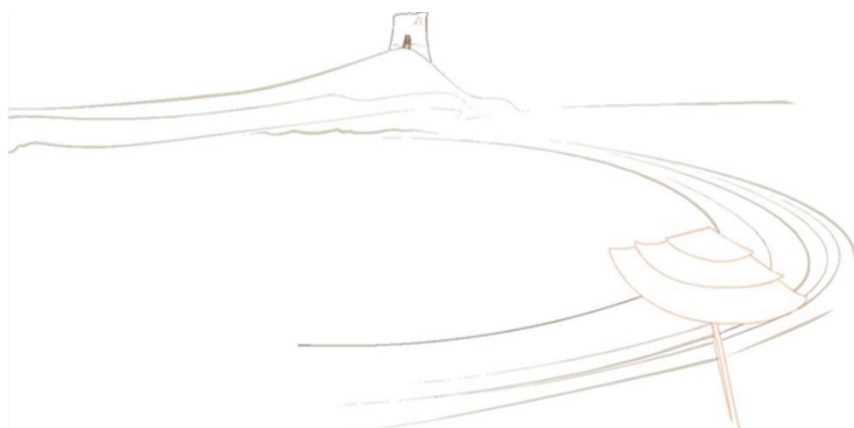
Nuts



Shellfish

le Pinarello
hôtel

Une adresse intime en bord de mer



Le Pinarella II

Imaginez-vous en train de vous relaxer, au rythme des vagues, à bord de notre Trimaran, Le Pinarella II.

Embarquez dès maintenant, cap sur les eaux cristallines de Corse, pour une évasion assurée...



Pour plus d'informations : 04 95 71 44 39