

# Le Rouf

## BRASSERIE

### Tapas Menu:

#### On the Vegetarian Side

2 Nems with Vegetables		5.50 €
1 Mimosa Egg flavoured with Truffle		4.50 €
2 Mini Focaccia, Tomato preserve, Mozzarella, Olives et Homemade Pesto		5 €
Lebanese Hummus and Bread Sticks		6 €
2 Vegetable Wraps with Curry and Cheese		4.50 €

#### On the Sea Side

3 Codfish Acras, Thai style		8 €
2 King-Prawn Fritters		6 €
6 Oven-grilled Mussels		9 €
Scallop Carpaccio, with Black Garlic		7.50 €
2 Sardine Toasts, Lemon Herb Butter		7 €
Corsican Fried Smelts 80gr		7 €
2 Tuna Tataki Skewers, Sesame, Ponzu Sauce		11 €
Salmon Tartar, Apple, Dill, Red Onion and Kalamansi Lemon		8.50 €

#### On the Earth Side

Iberic Belotta Ham and Bread Sticks, 100gr		21 €
2 Veal and Chicken Pitas, Garlic White Sauce 1		8 €
2 Croque-Monsieur, Turkey and Curry, Hazelnut Crust		8 €
Home-made Wild Boar Terrine, in a pot and Toasts pour 2 people.		12 €
2 Dried Beef Leg Wraps, Rocket Salad and Hazelnut 2		7 €
Truffle cooked Ham, 50gr		8.50 €



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## To be shared

### Fritto Misto, 2 people

24 €

Corsican Fried Smelts 80gr



2 King-Prawn Fritters



6 Oven-grilled Mussels



2 Sardine Toasts, Lemon Herb Butter



2 Codfish Acras, Thai style



### Vegetarian, 2 people

25 €

Lebanese Hummus and Bread Sticks



2 Vegetable Wraps Curry and Cheese



2 Nems with Vegetables



4 Mini-Focaccia, Tomato preserve, Mozzarella, Olives et Homemade Pesto



### Earth Side, 2 people

28 €

2 Veal and Chicken Pitas, Garlic White Sauce 1



2 Dried Beef Leg Wraps, Rocket Salad and Hazelnut 2



Truffle cooked Ham, 100gr

## Our Starters:

Italian-style Beef Tartare 3



26 €

Tomato Confit, Onion, Pickled Gherkin, Caper, Chives, Parmesan Cheese  
Pesto, Pine nuts, Egg yolk

Served with Home Made French Fries

Lobster on Celery



36 €

Apple, Seaweed and Lemon Remoulade, Guacamole  
Passion Fruit Sauce, A Touch of Wasabi

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### Our Signature Dishes :

- Home-made Paella for 2 people**   85 €  
*Prawns, Variegated Scallops, Mussels, Chorizo, Chicken, Squid, Cuttlefish, Octopus with Shellfish Bisque,*  
*Served with the Chef's Chilli Paste and Lemon Squeezer*
- Home-made Bouillabaisse**     45 €  
*John Dory, Mullet, Monkfish, Scorpion fish, Squid*  
*Potatoes flavoured with Saffron and Fennel*  
*Served with Croutons, Swiss Gruyere, Garlic and Rouille Sauce*
- Baked Red Scorpion Fish or John Dory**  100gr/16 €  
*(According to market availability)*  
*Served with Vegetable Tian*
- Prawn Skewer**  36 €  
*Pineapple, Mango Basmati Rice, Onion, Combava, Lemon*  
*French Caribbean salsa (Onion, Chilli, Garlic, Tomato, Courgette, Olive Oil and Herbs)*
- Calf Sweetbread 4**  52 €  
*Parsnip Purée, Pan-fried Mushrooms, Meat Jus with Liquorice*
- Vegetables Risotto**  32 €  
*Asparagus, Morels, Vegetable Cream Bouillon*

### Our Home-made Fresh Pasta:

- Lobster**     37 €  
*Shellfish Juice, Tarragon Oil*
- Scallops, Chorizo, Parsley & Garlic**     36 €
- Oriental-like Pasta**    34 €  
*Lamb Confit, Carrot Cumin, Curry, Onion Confit, Courgette Spaghetti*
- Small Ravioli with Black Garlic**     28 €  
*Small Ravioli, Pan-sautéed Mushrooms (Shitake, Button Mushrooms, Morels, Porcini Mushrooms, Trumpet mushrooms)*  
*Black and Fresh Garlic Sauce*



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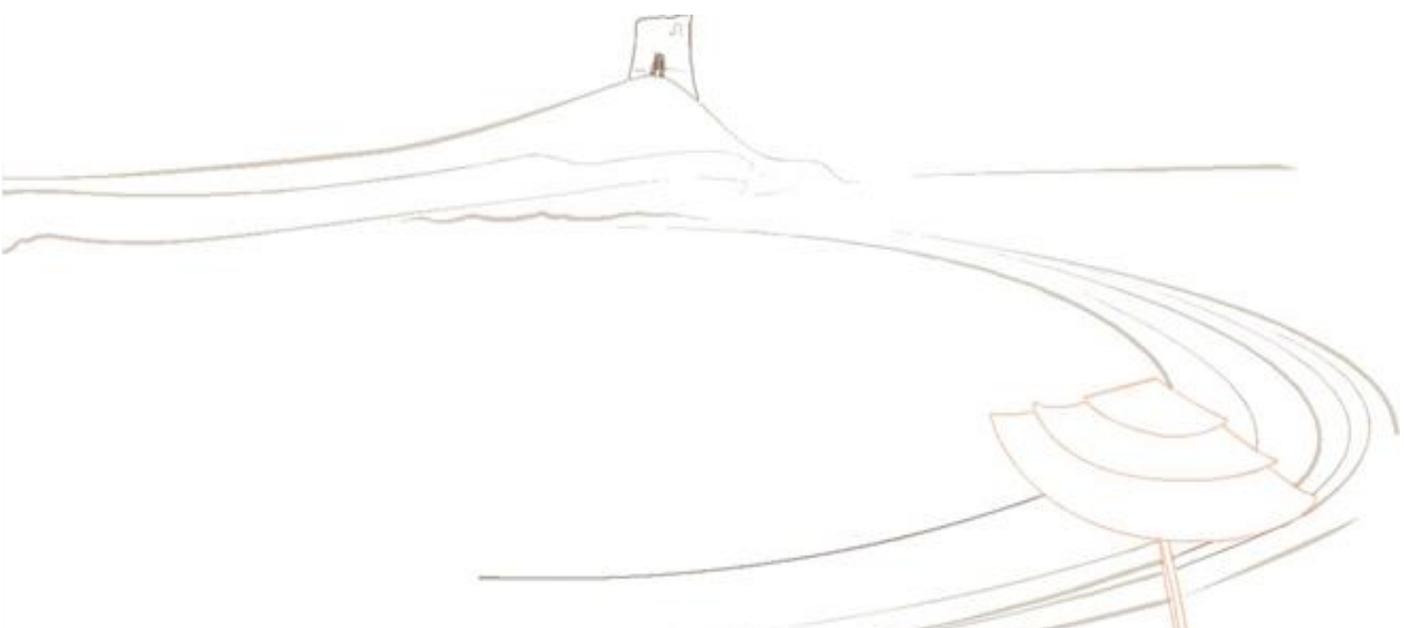
## Our Plancha:

Secreto Ibérico from Belotta	38 €
Beef Fillet Skewer with Satay 5 	34 €
Matured Beef Skewer 6	37 €
Tomahawk Beef 6 or Veal 7	100gr/ 16 €
Japanese Wagyu 180gr 8	95 €
Veal Chop 350 gr 9	39 €
Medallion of Shoulder of Lamb 220 gr.	32 €
Half-cooked Tuna   	36 €
Spiny Lobster ( <i>According to availability</i> ) 	100gr/ 26 €
Bass Fillet 	30 €
Octopus Tentacle 	35 €

**Garnish:** *Cooked and Crunchy Vegetables (Carrot, Cébette, Pakchoi, Courgette, Red onion, Cauliflower) and Chimichurri Sauce*

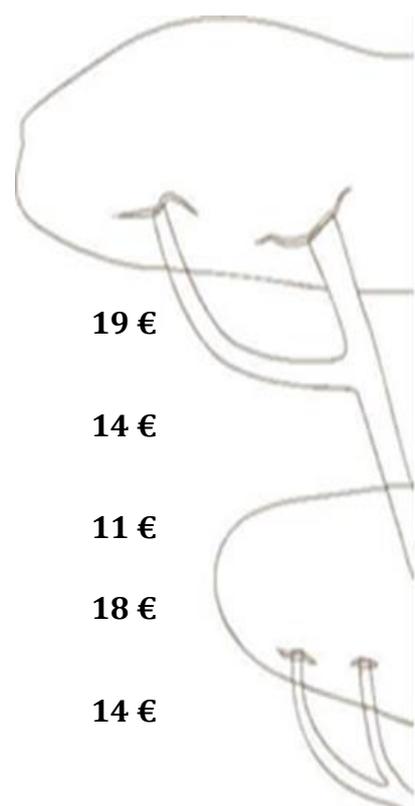
**Additional Garnish: 7 €**

*Home-made French Fries, Clarified Butter with Garlic* 



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### Our Desserts:

<b>Corsican Cheese Platter</b> 	<b>19 €</b>
<i>Choice of 5 Cheeses, Served with Salad</i>	
<b>Tiramisu</b>    	<b>14 €</b>
<i>Raspberry et Lemon</i>	
<b>Lemon and Vanilla Crème Brulée</b>  	<b>11 €</b>
<b>Gourmet Coffee</b>    	<b>18 €</b>
<i>5 Desserts of the moment</i>	
<b>Exotic Daisy</b>   	<b>14 €</b>
<i>Chocolate Mousse, Mango Compote, Passion Fruit Glaze, Coconut Petal with Coconut Vanilla/Rhum Sauce</i>	
<b>Millefeuille</b>   	<b>15 €</b>
<i>'Pink Lady' preserve, Vanilla-flavoured Mascarpone Cream, Salted Caramel and Vanilla Ice Cream Scoop</i>	
<b>Pan-Sautéed Strawberries</b>    	<b>17 €</b>
<i>Vanilla Ice Cream, Pistachio Lace Biscuits, Balsamic Vinegar</i>	
<b>Chocolate Cake</b>   	<b>16 €</b>
<i>Vanilla Ice Cream, Cocoa Nib Tuile, Caramel Sauce</i>	
<b>Profiteroles</b>    	<b>16 €</b>
<i>Cinnamon Vanilla Ice Cream, Dark Chocolate Sauce</i>	
<b>Fig Trilogy</b>     	<b>13 €</b>
<i>Fig Red Wine with Fig Sorbet, Pistachio Crusted Fig, Fig Compote and Almond Emulsion, Sesame/Pavot Tuile</i>	
<b>Seasonal Fruits</b>	<b>18 €</b>
<i>Watermelon, Melon, Pineapple, Red Fruits, Passion etc...</i>	
<b>Artisanal Ice Cream</b>   	<b>1 Scoop : 3 €</b>
<i>Chocolate, Vanilla, Coffee, Rum/Raisin</i>	<b>2 Scoops : 6 €</b>
<b>Artisanal Sorbets</b>	<b>3 Scoops : 9 €</b>
<i>Mandarin, Lemon, Strawberry, Mango, Raspberry,</i>	

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## Allergènes :



*Gluten*



*Soya*



*Lactose*



*Fish*



*Egg*



*Sesame*



*Nuts*



*Shellfish*



*Mollusc*



*Mustard*

## Meat origin :

1. *European Union and United Kingdom provenance*
2. *Spain provenance*
3. *France provenance*
4. *European Union provenance*
5. *France provenance*
6. *Spain provenance*
7. *France provenance*
8. *Japon provenance, Akune*
9. *France provenance*



Suivez nous sur Instagram :



@lepinaello



@leroufbrasserie

# *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**