

Le Rouf

BRASSERIE

Tapas Menu:

On the Vegetarian Side

2 Bites of Mediterranean Focaccia, Olive and Peppers	4.50 €
Marinated Vegetables, Marquilliani Olive Oil and Balsamic, Gressins	5 €
½ Mimosa Egg with Truffle	3.50 €
Aubergine, Tomato and Olive Oil Dip	4.50 €
Arancini with Black Rice, Feta Cheese and Candied Tomatoes	2.50 €

On the Sea Side

6 Gratinated Mussels	8 €
Carpaccio of Scallops with Black Garlic	8.50 €
Fried Garlic Cuttlefish	4.50 €
2 Crispy Langoustine with Basil	6.50 €
2 toasts smoked anchovies "Rosalita", Butter, Sobrasada	3.50 €
Fritto Misto, Prawns, Squid, Cod, Courgette, Avocado	11 €

On the Earth Side

Iberian plate Belotta and Gressins 100gr	21 €
Pita, Home-made Pita Bread, Pulled Pork 1, Cottage Cheese, Garlic, Chives	3.50 €
Iberian Ham Croquetas	4 €
Caramelised Bao Chicken 1, Onion Pickles	3.50 €
2 Mini Tacos, Beef 2 Marinated Soya, Sesame, Shallot, Chilli	4 €



Sweet Tapas

Strawberry Choux	3.50 €
Choux Pastry, Intense Raspberry Marmalade, Fresh Raspberry	
Red Berry Tart	3.50 €
Sweet Pastry, Vanilla Ganache, Strawberry Marmalade, Red Berries	
Vanilla Rice Pudding	3.50 €
Rice Pudding Cube	
Fruit Tartar	4 €
Peach Brunoise, Fresh Mint, Passion Marmalade	
Apricot and Honey Tacos	3.50 €
Sweet Pastry, Honey Ganache, Apricot Marmalade, Fresh Apricot	

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Our Signature Dishes:

Homemade Paella for 2 people   **95 €**
*Shrimp, Scallops, Mussels, Octopus, Chorizo, Chicken,
Peas, Peppers, Onions
With Shellfish Bisque
Served with Chilli Paste and Lemon Press*



Homemade Bouillabaisse     **48 €**
*John Dory, Red Mullet, Sea Bass, Monkfish, Scorpion Fish
Saffron Potato
Served with Croutons, Garlic and Rouille Sauce*



Our Main Dishes:

Fresh Goat Cheese Canneloni   **28 €**
Roasted Vegetables, Lightly Spiced Tomato Sauce

Prawn Risotto   **38 €**
Prawns, Shellfish oil, Mascarpone, Parmesan, Vegetable stock

Beef 2 Tagliata*   **38 €**
*Artichoke Barigoule, Carrot
Served with Basil Jus*

Seabass Filet   **42 €**
*Carrot, Pepper and Zucchini Brunoise
Served with a Salicornia Hollandaise Sauce*

Whole Baked Fish (*Depending on availability*)   **100gr/18 €**
Potato, Tomato and Lemon Tian and sauce of your choice

Our Homemade Fresh Pasta:

Black Garlic Ravioli   **37 €**
Black Garlic Stuffing, Parmesan, Pine Nuts, Black Garlic Broth




Langoustine Tagliatelle    **37 €**
Fresh tagliatelle, Lime Cream Espuma, Shellfish Bisque



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Our Plancha :

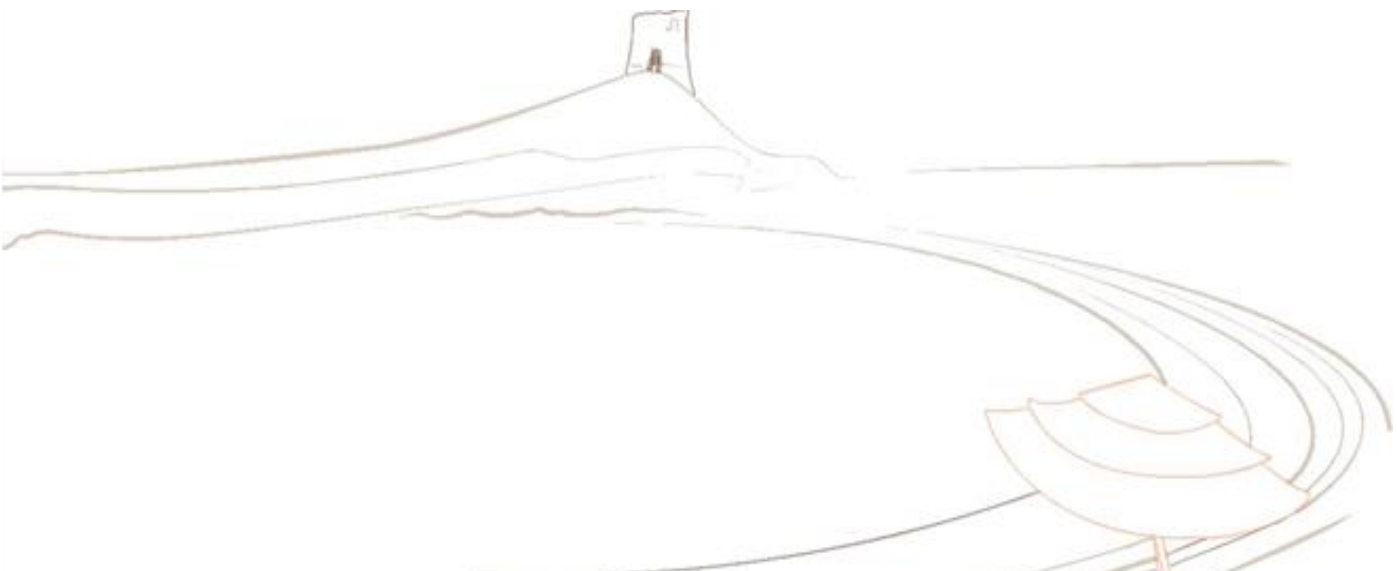
Secreto Ibérico 1	38 €
Veal Chop 350gr 1	39 €
Lamb Medallion 220gr 1	32 €
Prime Rib 1	100gr/ 16 €
Veal Tomahawk 1	100gr/ 16 €
Half-cooked Tuna  	36 €
Lobster (<i>Depending on availability</i>) 	100gr/ 26 €
Seabass Filet 	32 €
Octopus Tentacle 	35 €

Choice of Sauce :

- Chimichurri
- Chili Oil
- Sauce Vierge

*Choice of Garnish : for any extra 7 €

- Vegetable Tian
- Fries
- Garlic Fries 
- Mesclun Salad
- Crunchy Vegetables 

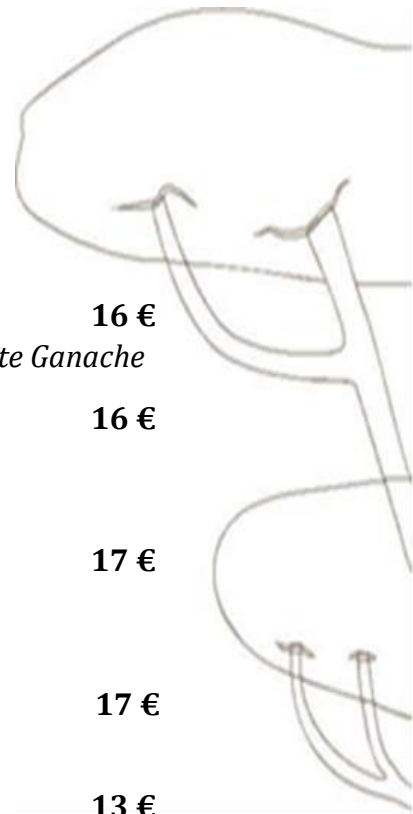


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Our Desserts:

Black Forest 🌾💧🍰	16 €
<i>Chocolate Biscuit, Cherry Marmalade, Dark Chocolate Ganache, White Chocolate Ganache</i>	
Choco Raspberry Temptation Tartlet 🌾💧🍰	16 €
<i>Sugar dough, Chocolat, Mi-Cuit 70% Dark Chocolate, Raspberry Confit, Dark Chocolate Ganache</i>	
Corsican Citrus Pavlova 💧🍰	17 €
<i>French Meringue, Lemon Ganache, Grapefruit Mint Confit, Citrus Segment, Crunchy Tuile</i>	
"The Lemon" 🌾💧🍰	17 €
<i>Crumble, Lemon Cream, Lemon Confit, Meringue, Lemon Ice Cream</i>	
Tiramisu 🌾💧🍰	13 €
<i>Coffee-dipped Finger Biscuit, Stracciatella Ice Cream, Mascarpone Mousse</i>	
Gourmet Coffee 🌾💧🍰🌐	18 €
<i>5 Desserts of the moment</i>	
Artisanal Ice Cream 💧🍰🌐	1 Scoop : 4 €
<i>Chocolate, Vanilla, Malaga</i>	2 Scoops : 8 €
Artisanal Sorbets 💧	3 Scoops : 12 €
<i>Lemon, Strawberry, Mango, Raspberry</i>	
Corsican Cheese Platter 🍰	19 €
<i>5 Cheeses, Served with Salad</i>	





Allergènes:



Gluten



Soya



Lactose



Fish



Egg



Sesame



Nuts



Shellfish



Mollusc



Mustard

Meat origin:

1. *France*
2. *Spain*



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

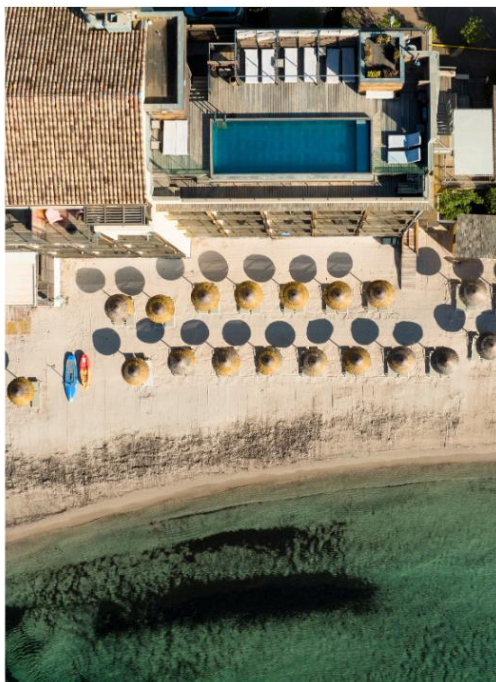
Come and enjoy an exceptional experience in our 33-room hotel, ideally located on the seafront. Treat yourself to spectacular sea views and enjoy the tranquil, refined surroundings that will surround you throughout your stay.

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

