

Aperitifs

A flute of prosecco 15 cl	€4.20
Kir (white wine with liqueur) 15 cl	€4.50
Italian kir 15 cl	€4.90
The famous Aperol Spritz 25 cl ♥	€6.50

TO NIBBLE ON
OLIVES STUFFED ALL'ASCOLANA €5.50
AND ARRABBIATA OR TARTAR SAUCE

The Gourmet crossing Menu

€34.90

Parma ham and melon

Or Creamy burrata and semi-dried tomatoes, pesto, hazelnuts and focaccia 🍴

Or Gravlax salmon salad

Piemontese raviolini on cream of parmesan

Or Seafood Calamarata

Or Real Fritto Misto

Or Grilled Black Angus rib steak, plain or with sauce
Fried potato and green salad

Or Grilled fish & seafood with Venere rice (€3 extra)
Grilled sea bass, swordfish, prawns and squid

Dessert of your choice

The Mediterranean Menu €26.50

Crispy Panko prawns with mango chutney

Or Tomatoes and mozzarella 🍴

Or Parma Ham and melon

Gnocchi with gorgonzola or Genovese pesto

Or Cæsar salad of your choice 🍴

Or Tagliatelle bolognese tradition, veggie or fisherman's sauce 🍴

Or Milanese-style chicken escalope (€3 extra)
Chips, courgette flower fritters and salad

Ice cream (3 scoops)

Or Fruit salad with verbena and vanilla ice cream

Or Traditional tiramisù

Today's Suggestion

Ceviche

Spaghetti Bella Napoli

Spaghetti with clams

REST Pork tenderloin ERIE

Dolce Vita

RESTAURANT - BRASSERIE

Starters to share

Plate of italian antipasti ♥	€16.80
<i>Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia</i>	
Fritto misto to nibble on	€17.90
<i>Délicieux battered and deep-fried prawns, fish, calamari and vegetables served with our herb and passion fruit sauce</i>	

Starters

Crispy Panko prawns with mango chutney	€9.80
Creamy burrata semi-roasted tomatoes, pesto, hazelnuts and focaccia 🍴	€12.30
Parma ham and melon	€13.50
Gravlax salmon salad ♥	€14.90
<i>Gravlax salmon, lamb's lettuce, strawberries and balsamic vinaigrette, roasted sesame</i>	

Salads & Platters

Crispy goat cheese salad ♥	€15.20
<i>Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds</i>	
Our Cæsar salad collection :	
Fresh chicken Caesar : <i>Chicken candied with lemon and tarragon, focaccia, parmesan shavings, capers and Cæsar sauce</i>	€15.90
Chicken Caesar Dolce Vita style : <i>Crispy Chicken, focaccia, parmesan shavings, capers and Cæsar sauce</i>	€15.90
Crispy butterfly prawns Cæsar salad <i>Breaded prawn, focaccia, parmesan shavings, capers and Cæsar sauce</i>	€16.20
Poke Bowl with marinated prawns ♥	€16.50
<i>Marinated prawns, pomegranate or watermelon depending on availability, edamame, pineapple, cucumber, radish, roasted sesame and passion fruit vinaigrette</i>	
Charcuterie & cheese platter	€18.90
<i>A selection of Corsican and Italian charcuterie and cheese</i>	

Pasta

Organic gnocchi with gorgonzola or Genoa pesto and pine nuts 🍴	€13.90
Our collection of tagliatelle Bolognese :	
Veggie : <i>delicious vegetable and lentil sauce</i> 🍴	€13.50
Tradition : <i>typical recipe with meat and Italian cured ham</i>	€14.90
Fisherman : <i>a creation of our chefs with seafood</i>	€15.80
Piemontese raviolini on a parmesan cream	€15.90
Calamarata PGI Gagnano pasta with seafood ♥	€19.70
Linguine all'aragosta (with lobster) ♥	€26.80

Meat

Milanese-style chicken escalope <i>Chips, courgette flower fritters and small salad</i>	€20.50
Tender Quasi veal with apricots ♥	€22.80
<i>Melting potatoes and apricots</i>	
Black Angus beef rib steak	€23.00
<i>sauce of your choice gorgonzola, béarnaise, pepper or chimichurri</i> ♥ <i>Fried potatoes and green salad</i>	
Beef fillet flambéed with Corsican whisky	€25.50
<i>Anna potato and tagliatelle of courgettes and carrots</i>	

Fish & Seafood

Sustainable fishing cod back ♥	€21.40
<i>Cream of edamame with ginger and potato chips</i>	
Real Fritto Misto with fried seafood and fish	€23.90
<i>Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce</i>	
Grilled sea food with Venere rice and taggiasche olive sauce	€26.00
<i>Grilled sea bass, swordfish, prawns and squid served on Venere black rice</i>	

• White wine •

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Clos San Quilico (*50 cl)	–	€15.90*	€24.70
Patrimonio AOP - Clos Teddi ou Gentile BIO	€5.90	€13.70	€27.20
Patrimonio AOP - Grande Expression – Gentile BIO	–	–	€33.80
Aléria AOP – Clos Poggiale - BIO	–	–	€36.00
Burgundy			
Chablis AOC - Albert Bichot	–	€15.60	€31.20
Toscany - Sicily - Sardinia			
Poggio ai Ginepri IGT - Tenuta Argentiera	€5.50	€12.70	€24.90
Sicilia DOC - Grillo SurSur - Donnafugata	–	€13.90	€26.50
Vermentino di Gallura DOCG – Atlantis (*50 cl)	–	€14,90*	€22,50

• Rosé wine •

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Clos San Quilico (*50 cl)	–	€15.90*	€24.70
Patrimonio AOP - Domaine Gentile BIO	–	€13.70	€27.20
Corse Calvi AOP - Clos Landry rosé Gris	–	–	€28.80
Patrimonio AOP - Clos Teddi	–	€13.70	€27.20
Patrimonio AOP - Grande Cuvée - Clos Teddi	–	–	€31.90
Var & Tuscany			
Côtes de Provence AOC - La Borie – Gauthier	€5.20	€12.20	€23.50
Bolgheri DOC - Poggio ai Ginepri - Tenuta Argentiera	–	€12.70	€24.90

• Red wine •

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Clos San Quilico (*50 cl)	–	€15.90*	€24.70
Corse AOP - Culombu Tribbiera - Etienne Suzzoni	–	–	€23.90
Patrimonio AOP - Clos Teddi ou Gentile BIO	–	€13.70	€27.20
Patrimonio AOP - Grande Expression – Gentile BIO	–	–	€33.80
Patrimonio AOP - Grande Cuvée - Clos Teddi	–	–	€33.80
Aléria AOP – Clos Poggiale - BIO	–	–	€36.00
Rhône			
Brouilly AOC - Roche Rose – Albert Bichot	€5.40	€12.80	€24.50
Piemont & Venetie			
Dogliani DOCG - San Luigi - Chionetti BIO	€5.60	€13.60	€25.50
Barbera Alba DOC - Vignota - Conterno Fantino	–	€15.50	€28.90
Barolo DOCG - Parussi - Chionetti	–	–	€42.00
Valpolicella DOC - Classico Superiore - Zenato	–	€13.90	€26.90
Tuscany & Sicily			
Brunello di Montalcino DOCG – M. de Frescobaldi	–	€25.50	€49.00
Chianti DOCG - Castiglioni – M. de Frescobaldi	€4.90	€11.80	€22.60
Nero d'Avola DOC - Sherazade - Donnafugata	–	€13.90	€26.50

• Beer •

Moretti 33cl	€4.60
Pietra 33cl	€5.20
Kiara 33cl	€5.20
Grolsch 45 cl	€7.60
Heineken 33 cl	€4.60

• Mineral water •

Zilia still mineral water 1 l	€5.00
St Georges still mineral water 1 l	€5.00
Panna still mineral water 75 cl	€4.70
Orezza sparkling mineral water 1 l	€5.00
San Pellegrino sparkling mineral water 75 cl	€4.70

• Soft drinks •

Coca-Cola, Fanta, Sprite 33 cl	€3.20
Pago fruit juice 20 cl	€3.20

A large part of the offer is made on board from raw products. Some products are originally frozen or deep-frozen. The beef originates from Brazil, Argentina or Uruguay. The allergen register (EU regulation 1169/2011) is available. Alcohol abuse is dangerous for your health. Drink in moderation.

The Little sailor Menu

Children up to 11

€14.00

Pasta with tomato sauce
or Milanese-style escalope
or Chicken nuggets
Side dish: chips or vegetables

Dessert

Fruit Juice 20 cl, Soda 33 cl or Water 50 cl

& the Commander's surprise

Cheese, desserts & treats

Selection of Corsican and Italian cheeses	€8.30
Ice cream (3 scoops)	€6.00
Caramelised pineapple and lime ricotta	€6.80
Grand Cru Manjari chocolate panna cotta from Madagascar	€7.00
Coconut Panna Cotta with mango coulis	€7.10
Fresh fruit salad with verbena syrup and vanilla ice-cream	€7.20
Traditional Tiramisù	€7.50
Apple tarte Tatin and vanilla ice-cream	€7.50
Crème brulée with caramelised hazelnuts	€7.60
Savarin with seasonal fruits	€8.10
French toast with peach and strawberry ♥ Compote and a scoop of vanilla ice cream	€8.20
Corsican* artisanal ice cream ♥ 3 scoops choice: Vanilla canistrelli, castagna canistrelli, brocciu arbouise, nuciola praline, Corsican clémentine. *José Salge, master ice-cream artisan at Saint-Florent.	€8.50

To go with your dessert:
LIMONCELLO FRAPPÉ €4.50

Hot drinks

Café gourmand Chocolate mousse, panna cotta, macaron canistrelli.	€7.20
Espresso	€2.80
Capuccino	€2.90
Teas and herbal teas	€3.20

Liqueurs

Dolce 5 cl Sambuca, Myrthe, Get 27	€5.60
Vita 4 cl Grappa, Muscat San Quilico, 5-year old Ballantine's, Cognac	€6.50

Champagne & Sparkling wine

Moët & Chandon Champagne or Laurent-Perrier 75 cl	€65.00
Moët & Chandon Champagne 37,5 cl	€35.50
Dom Pérignon Champagne 75 cl	€180.00
Prosecco Canevel 75 cl	€27.90

♥ Our favorites

🌿 Vegetarian dishes