

MENUS

THE GOURMET CROSSING MENU €38.90

Parma ham and melon
or Creamy burrata on datterini tomatoes coulis 
with orange, pesto, pistachios and focaccia
or Vitello tonnato

Parmesan Vacche Rosse mezzelune with Parma ham
or Calamarata Gragnano PGI pasta with seafood
or Real Fritto Misto

or Grilled Black Angus rib steak, plain or with sauce
Fried potatoes with skin and small salad
or Grilled fish & seafood with Venere rice (€3 extra)
Grilled sea bass, scallops and octopus with lemongrass butter sauce

Dessert of your choice

THE MEDITERRANEAN MENU €32.50

Crispy Panko prawns
with mango chutney
or Tomatoes and mozzarella 
or Parma ham and melon

Gnocchi BIO with gorgonzola or Genovese pesto 
or Cæsar salad of your choice
or Tagliatelle in Bolognese tradition
or Chicken Milanese (€3 extra)
Fried potatoes with skin and small salad

Ice cream (3 scoops)
or Fruit salad with verbena and vanilla ice cream
or Traditional tiramisù

The Little Sailor Menu

Children up to 11

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

Dessert

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

and the Commander's surprise!

APERITIFS

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Flûte of prosecco 15 cl	€6.90
Aperol Spritz 30 cl	€9.50
Spritz corse bianco o rosso 30 cl	€9.90
Campari Spritz 30 cl	€9.90
Limoncello Spritz 30 cl	€9.90

TO NIBBLE ON

Olives stuffed all'ascolana and arrabbiata or tartar sauce	€5.50
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STARTERS

Parma ham and melon	€14.90
Vitello tonnato	€16.80
Fried capers, red currants, chives and lime	

SALADS

Summer salad	€19.80
Marinated shrimp, mozzarelline di Bufala, artichoke heart, pickled vegetables, cherry tomatoes, pomegranate seeds and sesame seeds	

PASTA

Tagliatelle in veggie Bolognese sauce 	€15.00
Delicious vegetable and lentil sauce	
Parmesan Vacche Rosse mezzelune with Parma ham	€17.90
Calamarata PGI Gragnano pasta with seafood	€21.00

MEAT

Tender veal cheek with white Patrimonio wine and thyme	€28.30
Mash potatoes with olive oil, ricotta and lime	
Beef filet with creamy green pepper sauce	€35.00
Flamed with corsican whisky, Dauphine potatoes side	

FISH & SEAFOOD

Sustainable fishing cod back	€23.40
Cauliflower risotto and crispy kataifi	
Grilled sea food with Venere rice with lemongrass butter sauce	€30.00
Grilled sea bass, scallops and octopus served on Venere black rice	

DESSERTS

Peach soup and raspberry sorbet	€8.90
Big profiterole and vanilla or pistachio ice cream	€9.20
Frozen nougat and raspberry coulis	€10.40
*José Salge, master ice-cream artisan at Saint-Florent	

A LA CARTE MENU

STARTERS TO SHARE

Plate of italian antipasti	€17.70
Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia	
Fritto misto to nibble on	€19.90
Delicious battered and deep-fried prawns, fish, calamari and vegetables served with our herb and passion fruit sauce	

STARTERS

Crispy Panko prawns with mango chutney	€10.90
Creamy burrata on datterini tomatoes coulis 	€13.20
with orange, pesto, pistachios and focaccia	

SALADS

Cæsar salad with crispy panko shrimp	€16.30
Breaded shrimp, focaccia, parmesan shavings, capers and Cæsar sauce	
Crispy goat cheese salad	€17.50
Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds	
Chicken Caesar Dolce Vita style	€18.90
Crispy Chicken, focaccia, parmesan shavings, capers and Cæsar sauce	

PASTA

Organic gnocchi with gorgonzola or Genoa pesto 	€15.20
and pine nuts	
Tagliatelle in Bolognese sauce	€16.80
Typical recipe with meat and Italian cured ham	
Linguine all'aragosta (with lobster)	€32.00

MEAT

Chicken Milanese	€24.90
Fried potatoes with skin and a small salad	
Grilled Black Angus beef rib steak	€27.50
Fried potatoes with skin and a small salad sauce of your choice gorgonzola or pepper	

FISH & SEAFOOD

Real Fritto Misto with fried seafood and fish	€25.90
Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce	

WINES

WHITE WINE

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Orenca de Gaffory (*50 cl)	–	€23.50*	€33.50
Patrimonio AOP - Clos Teddi <i>or</i> Gentile BIO	€6.90	€14.90	€28.90
Patrimonio AOP - Grande Cuvée <i>or</i> Grande Expression	–	–	€35.90
Aléria AOP – Clos Poggiale BIO	–	–	€38.00
Burgundy			
Chablis AOC - Albert Bichot	–	€16.20	€34.60
South Tyrol – Tuscany – Sicily – Sardinia			
Südtirol DOC - Joseph Gewüztraminer - J. Hofstätter		€17.50	€32.90
Eco di mare IGT - Tenuta Argentiera	€6.50	–	€26.70
Sicilia DOC - Grillo SurSur - Donnafugata	–	€15.00	€27.00
Vermentino Cala Reale DOC – Sella & Mosca	–	€13.80	€23.00

ROSÉ WINE

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Orenca de Gaffory (*50 cl)	–	€22.50*	€31.50
Patrimonio AOP - Clos Teddi <i>or</i> Gentile BIO	–	€14.90	€28.90
Corse Calvi AOP - Clos Landry rosé Gris	–	–	€30.00
Patrimonio AOP - Grande Cuvée <i>or</i> Grande Expression	–	–	€35.90
Var – Tuscany			
Côtes de Provence AOC - La Borie – Gauthier	€6.50	€12.90	€25.00
I Pianali IGT - Tenuta Argentiera	–	–	€26.70

RED WINE

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Orenca de Gaffory (*50 cl)	–	€23.00*	€32.50
Corse AOP - Culombu Tribbiera - Etienne Suzzoni	–	–	€25.30
Patrimonio AOP - Clos Teddi <i>or</i> Gentile BIO	–	€14.90	€28.90
Patrimonio AOP - Grande Cuvée <i>or</i> Grande Expression	–	–	€35.90
Aléria AOP – Clos Poggiale BIO	–	–	€38.00
Rhône			
Brouilly AOC - Roche Rose – Albert Bichot	€6.50	€ 14.00	€25.70
South Tyrol – Piemonte – Venetie			
Südtirol DOC - Riserva Mazon - J. Hofstätter			€60.00
Dogliani DOCG - San Luigi - Chionetti BIO	€6.50	€14.90	€28.00
Barbera Alba DOC - Vignota - Conterno Fantino	–	€16.20	€32.40
Barolo DOCG - Roncaglie - Chionetti	–	€25.00	€49.00
Valpolicella DOC - Classico Superiore - Zenato	–	€15.00	€28.50
Tuscany – Sicily			
Brunello di Montalcino DOCG - M. dè Frescobaldi	–	€28.00	€58.00
Chianti DOCG - Castiglioni - M. dè Frescobaldi	€6.00	€13.00	€23.00
Nero d’Avola DOC - Sherazade - Donnafugata	–	€15.00	€27.00

CHAMPAGNE & SPARKLING WINE

Champagne Moët & Chandon 75 cl	€75.00
Laurent-Perrier 75 cl	€70.00
Champagne Moët & Chandon 37,5 cl	€39.90
Champagne Dom Pérignon 75 cl	€270.00
Prosecco Canevel 75 cl	€30.00

BEVERAGES

MINERAL WATER

Zilia still mineral water 1 l	€6.00
St Georges still mineral water 1 l	€5.50
Panna still mineral water 75 cl	€5.00
Orezza sparkling mineral water 1 l	€6.00
San Pellegrino sparkling mineral water 75 cl	€5.00

SOFT DRINKS

Coca-Cola, Fanta, Sprite 33 cl	€4.80
Gioia fruit juice clementines or pomelos (Corsica) 25 cl	€4.50
Pago fruit juice 20 cl	€3.60

BEER

Heineken 33 cl	5.30€
Pietra 33cl	5.90€
Paolina (white) 33cl	5.50€
Kiara 33cl	5.50€
Ribella Ribella (blonde) 33cl	5.90€

LIQUEURS

Dolce 5 cl	€6.50
Sambuca, Myrthe, Get 27	
Vita 5 cl	€6.90
Grappa, Muscat San Quilico, 5-year old Ballantine's, Cognac	
Rhum Diplomatico 5 cl	€9.50

HOT DRINKS

Espresso	€3.00
Capuccino	€3.50
Teas and herbal teas	€3.50
Café gourmand	€8.90
Chocolate mousse, panna cotta, macaron canistrelli.	

DESSERTS

CHEESE, DESSERTS & TREATS

Selection of Corsican and Italian cheeses	€8.80
Ice cream (3 scoops)	€6.80
Coconut Panna Cotta with mango coulis	€7.90
Apple tarte Tatin and vanilla ice-cream	€8.30
Bourbon vanilla crème brûlée	€8.50
Fresh fruit salad with verbena syrup and vanilla ice-cream	€8.50
Traditional Tiramisù	€8.80
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	€9.50
Chocolate praline Kube with dark chocolate sauce	€9.90
Café gourmand	€8.90
Chocolate mousse, panna cotta, macaron and canistrelli	

SEASONAL DESSERTS

Peach soup and raspberry sorbet	€8.90
Big profiterole and vanilla or pistachio ice cream	€9.20
Frozen nougat and raspberry coulis	€10.40
*José Salge, master ice-cream artisan at Saint-Florent	
Limoncello frappé	6,00€

to go with your dessert!



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.

 Vegetarian dishes