



RESTAURANT | CAFÉ | COWORKING | ÉVÉNEMENTS



**LUNCH**

Monday to Friday from 12 PM to 2 PM

**DINNER**

7 days a week from 7 PM to 10 PM

**STARTERS**

**PANISSES FROM MARSEILLE**  **8€**

Duo of sweet chili sauce & curry mango

**GYOZAS X2** **4€**

Provençal rouille

Vegetable or chicken curry or beef teriyaki

**THAI BROTH** **8€**

Fresh vegetable broth, soba noodles, pork belly

**PASTA DISHES 13€**

**U CORSU**

Smoked Figatelli & Rove brousse cheese

**ALL' MARE**

Seafood cream

**DOLCE**

Gorgonzola & walnuts, sun-dried tomatoes

**FROM THE PLANCHA 22€**

*Accompanied by: green salad, stir-fried fresh vegetables, or baby potatoes.*

**BEEF**

Grilled flank steak, pepper sauce

**FISH**

Sea bass fillet, virgin olive oil

**SIGNATURE CHEF'S**

**CHESTNUT VELVET SOUP 8€**

Figatelli snack & croutons

**SAUTÉED DUCK 22€**

in red wine - Polenta balls

**SALAD BOWLS**



9€ 14€

*Rice, beetroot, green chickpeas, carrots, pumpkin*

**THE RUSTIC**

Duck gizzards, smoked duck breast, bacon

**THE GRAVLAX**

Fresh marinated salmon with dill

**SAINT MARCELLIN**

Wrapped in a honey brick pastry

**WOKS SOBA NOODLES 16€**

*Noodles and stir-fried fresh vegetables, coriander, sesame seeds, and fried onions*

**CHICKEN**

Marinated in curry & coconut milk

**SNACKED SALMON**

Marinated in teriyaki sauce

**HOMEMADE DESSERTS 8€**

**THE CHOCOLATE**

Chocolate tart

**THE FRUITS**

Fresh fruit salad

**RIANS FAISSELLE**

Oat muesli, fresh fig

**CHESTNUT FONDANT**

Custard