



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€

aioli sauce

**GYOZAS X2** 4€

Teriyaki sauce

Vegetable or chicken curry

**THAI BROTH** 8€

Fresh vegetable broth, soba noodles, pork belly

**PASTA DISHES 13€**

**SALMON**

chives cream and slight paprika

**DOLCE**

Gorgonzola & walnuts, sun-dried tomatoes

**FROM THE PLANCHA 22€**

*Accompanied by: green salad, stir-fried fresh vegetables, or french fries.*

**BEEF**

Grilled false fillet steak, pepper sauce

**FISH**

Sea bass fillet, virgin olive oil

**SIGNATURE CHEF'S**

**CHESTNUT VELVET SOUP** 8€

Figatelli snack & croutons

**U CORSU** 17€

Smoked Figatelli & brousse cheese

**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 7€**

**THE CHOCOLATE**

Chocolate tart

**THE SWEET**

Paris-Brest

**LA TARTE**

tarte tatin & glace vanille

**YAOURT BRASSÉ**

coulis de fruits rouges ou miel