A MUREDDA Hôtel san lucianu

OUR STARTERS

Plate of Corsican charcuterie from charcuterie Donati	18 euros
Focaccia with Mortadella	18 euros
With pistachio praliné and olive oil from Costa Verde Grandi	
Vegetarian Focaccia	16 euros
Toppings : home cooked candied vegetables, sheep's cheese (Tomme Co	orse), pistachio
praliné and local olive oil	
A Muredda Corsican salade	15 euros
With Coeur de Boeuf tomato (meaty tomato), sheep's cheese (Tomme c	orse) and wild
sprouts	
	4.0
Ceviche (Genuine recipe in the Corsican fashion)	18 euros
Burrata	16 euros
PGI burrata with cherry tomato and sprout	
Selection of Corsican terrines from "A Pignata"	15 euros
Wildboar pâté with hazelnut and liver sausage (figatellu) flavours	
masour pare men nazemar and nver sausage (jigarena) jiavours	
OUD MEATS	
OUR MEATS	
César in Kyoto	20 euros
Chicken breast in Panko breadcrumbs, dashi mayonnaise, eggplant	dressing with
Japanese flavours and sucrine lettuce with a soya sauce	
Cruing tigor Dicens	26 euros
Crying tiger Picana	
Asian-flavoured Black Angus meat with herbs from the Corsican Maquis and beef stew	
Pork	24 euros
Pork with a crunchy skin with a selection of local vegetables in a smooth purée	
Net price in euros - Taxes and service included	

OUR FISHES

Grilled royal seabream With mashed potatoes in a traditional sauce

Fish of the day 26 euros With braised courgettes and pepper leaves, fish stew mixed with beans and Maquisscented dressing

See also our list of suggestions.

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OUR CHILDREN'S DISHES

- 12 YEARS

Pasta with Tomato sauce

Chiken filet

With potatoes or pasta

OUR DESSERTS

Corsican cheese platter 12 euros Hazelnut/peanut 10 euros Fiadone Corsican cheese cake 8 euros Rhubarb confit in raspberry/sariette juice, vanilla whipped cream 10 euros Panna Cotta with infused fig tree leaf and citron jam 8 euros Locally produced ice-cream by the scoop 1 scoop 3 euros 2 scoops 6 euros 3 scoops 9 euros

Net price in euros - Taxes and service included

22 euros

12 euros

12 euros

