





APERITIF	
APERITIFS	
A flûte of prosecco 15 cl	6,90€
Aperol Spritz 30 cl	9,50€
Corsican Spritz (white or red) 30 cl	9,90€
Campari Spritz 30 cl	9,90€
Limoncello Spritz 30 cl	9,90€
TO NIBBLE ON	
Olives all'Ascolana with arrabiata or tartar sauce	5,50€

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 with orange, pesto, crushed pistachios and focaccia	13,20€
Parma ham and melon	14,90€
 Vitello tonnato Fried capers, red currants, chives and lime	16,80€

PASTA	
 Organic gnocchi with gorgonzola or Genoa pesto	15,80€
Tagliatelle in Bolognese sauce	16,80€
 Spaghetti carbonara Egg yolks, cured pork cheek, creamy sauce, pecorino e pepper	17,90€
 Ravioli del plin on parmesan cream	19,40€
 Seafood calamarata	21,00€
Lobster linguine	32,00€

SALADS	
Crispy Panko prawns Cæsar salad	16,30€
Panko breaded prawns, focaccia, shavings of Grana Padano, capers berries 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 Cæsar Dolce Vita style	18,90€
Crispy Chicken, focaccia, Grana Padano shavings, capers berries and Cæsar sauce	
 Lobster Cæsar salade	24,90€

FISH & SEAFOOD	
 Sustainably sourced cod fillet	24,40€
Quinoa, boulgour and summer vegetables	
Traditional Fritto Misto with fried seafood and fish	27,90€
Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and passion fruit sauce	
 Grilled seafood with Venere rice and passion fruit sauce	30,00€
Sea bass, scallops and octopus served on Venere black rice	

MEAT	
 Farm chicken Supreme	25,60€
Thyme juice, summer vegetables	
Black Angus rib-eye steak	28,90€
Fried potatoes and green salad, sauce of your choice gorgonzola or pepper	
Veal chop Milanese style	34,90€
Fried potatoes and green salad and tomato sauce	



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 GOURMET
CROSSING MENU

41,00€

PARMA HAM AND MELON
OR CREAMY BURRATA ON DATTERINI
TOMATO COULIS
OR VITELLO TONNATO

RAVIOLI DEL PLIN ON PARMESAN CREAM
OR SPAGHETTI CARBONARA
OR TRADITIONAL FRITTO MISTO
WITH FRIED SEAFOOD AND FISH
OR GRILLED SEAFOOD WITH VENERE RICE
AND PASSION FRUIT SAUCE (+3€)
OR BLACK ANGUS RIB-EYE STEAK (+3€)

DESSERT OF YOUR CHOICE

The MEDITERRANEAN MENU

35,00€

CRISPY PANKO PRAWNS WITH MANGO CHUTNEY
OR TOMATOES AND MOZZARELLA
OR PARMA HAM AND MELON

ORGANIC GNOCCHI WITH GORGONZOLA
OR GENOA PESTO

OR CÆSAR SALAD OF YOUR CHOICE
LOBSTER LINGUINE (+5€)

OR TAGLIATELLE WITH TRADITIONAL
BOLOGNESE SAUCE

OR FARM CHICKEN SUPREME WITH
SUMMER VEGETABLES

ICE CREAM (3 SCOOPS)

FRESH FRUIT SALAD WITH VERBENA SYRUP
AND VANILLA ICE CREAM
TRADITIONAL TIRAMISÙ

The little sailor menu

Children up to 11

15,50€

PASTA WITH TOMATO SAUCE
OR MILANESE-STYLE ESCALOPE
OR CHICKEN NUGGETS

DESSERT

FRUIT JUICE 20 CL, SODA 33 CL OR WATER 50 CL

And the Commander's surprise

CHEESE, DESSERTS & TREATS

Selection of cheeses	8,80€	Zuppa Inglese	9,00€
Coffee affogato Espresso coffee over vanilla ice cream and whipped cream	5,50€	Profiterole with vanilla or pistachio ice cream	9,20€
Ice cream (3 scoops)	6,80€	☀️ Limoncello crème brûlée with corsican brocciu ice cream	9,50€
☀️ Panna cotta with apricot coulis infused with rosemary	7,90€	Corsican* artisanal ice cream - 3 scoops of your choice Vanilla canistrelli, chestnut canistrelli, brocciu & arbouse, nuciola praline, Corsican clémentine	9,50€
Apple tarte Tatin and vanilla ice-cream	8,30€	Frozen nougat* with raspberry coulis	10,40€
Fresh fruit salad with verbena syrup and vanilla ice-cream	8,50€	Café gourmand Chocolate mousse, panna cotta, macaron canistrelli	8,90€
☀️ Melon soup with raspberry sorbet	8,70€		
Traditional Tiramisù	8,80€		

*José Salge, master ice-cream artisan in Saint-Florent